

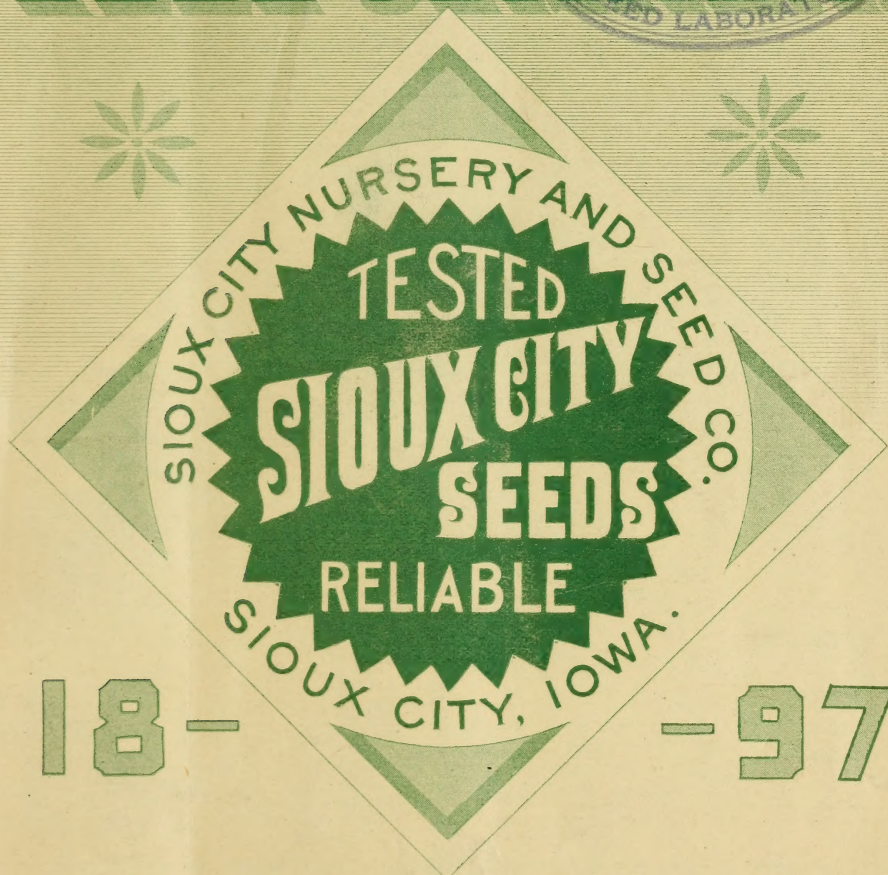
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1897

SIoux CITY NURSERY AND SEED COMPANY



18- -97

RETAIL SEED CATALOGUE. SIoux CITY, IOWA.

VALUABLE TABLES.

CENTRAL SYSTEM SIMPLIFIED.

STANDARD WEIGHTS OF VARIOUS ARTICLES.

lbs. per bu.			lbs. per bu.		
	100 lbs.	bus.		100 lbs.	bus.
Barley	48	= 2	Johnson Grass	25	= 4
Beans	60	= 1	Millet	50	= 2
Buckwheat	48	= 2	Malt	38	= 2
Broom Corn	46	= 2	Oats	32	= 3
Blue Grass, Ken	14	= 7	Osage Orange	33	= 3
Blue Grass, Eng	24	= 4	Orchard Grass	14	= 7
Cane Seed	50	= 2	Onions	54	= 1
Canary Seed	60	= 1	Peas, Wrinkled	56	= 1
Castor Beans	46	= 2	Peas, Smooth	61	= 1
Clover	60	= 1	Rape	50	= 2
Corn, shelled	56	= 1	Rye	56	= 1
Corn, on ear	70	= 1	Red Top Seed	14	= 7
Corn, Sweet	46 to 48	= 2	Sweet Potatoes	56	= 1
Corn Meal	50	= 2	Timothy Seed	45	= 2
Cranberries	40	= 2	Turnips	58	= 1
Flax Seed	56	= 1	Wheat	60	= 1
Hemp Seed	44	= 2	Tall Meadow Oat Grass	12	= 8
Hungarian	48	= 2	Lawn Grass	14	= 7
Irish Potatoes	60	= 1	Pasture Grass Mixture	14	= 7

QUANTITY OF SEED USUALLY SOWN PER ACRE.

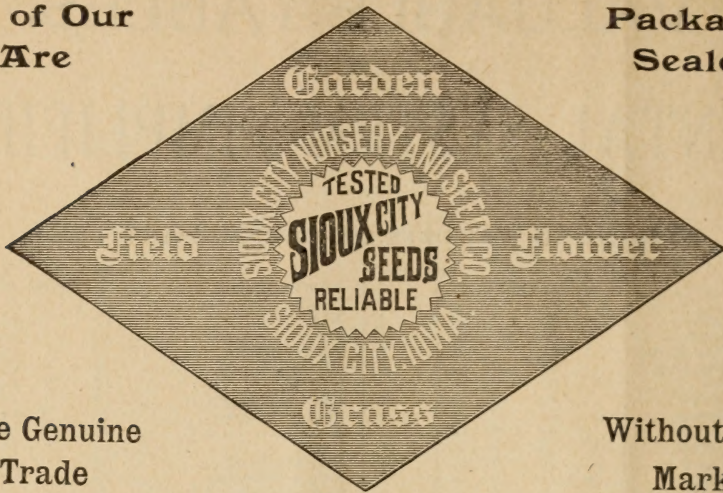
Amber Sugar Cane	12 qts.	Grass, Mixed Lawn	3 bu.
Ash	6 to 8 lbs.	Mustard, broadcast	½ bu.
Barley, broadcast	2 to 3 bu.	Melon, Musk in hills	2 to 3 lbs.
Beans, Dwarf, in drills	1½ bu.	Melon, Water in hills	4 to 5 lbs.
Beans, Pole, in hills	10 to 12 qts.	Millet, broadcast	1 bu.
Beets, in drills	5 to 6 lbs.	Oats, broadcast	2 to 3 bu.
Box Elder	6 to 8 lbs.	Onions, in drills	5 to 6 lbs.
Black Walnuts	3 bu.	Onions, for Sets, in drills	30 lbs.
Broom Corn, in hills	8 to 10 qts.	Onion Sets, in drills	6 to 12 bu.
Buckwheat	1 bu.	Parsnips, in drills	4 to 6 lbs.
Cabbage, in beds to transplant	¼ lb.	Peas, in drills	1½ bu.
Carrot, in drills	3 to 4 lbs.	Peas, broadcast	3 bu.
Clover, Red, alone	8 to 10 lbs.	Potatoes (cut tubers)	10 bu.
Clover, white, alone	6 to 8 lbs.	Pumpkin, in drills	4 to 6 lbs.
Clover, Alsike, alone	6 to 8 lbs.	Radish, in drills	8 to 10 lbs.
Clover, Lucerne or Alfalfa	20 lbs.	Rye, broadcast	1½ to 2 bu.
Corn, in hills	8 to 10 qts.	Sage, in drills	8 to 10 lbs.
Corn, for soiling	3 bu.	Salsify, in drills	8 to 10 lbs.
Cucumbers, in hills	2 lbs.	Spinach, in drills	10 to 12 lbs.
Flax, broadcast	1½ bu.	Squash bush sorts, in hills	4 to 6 lbs.
Hemp	1½ bu.	Squash (running sorts), in hills	3 to 4 lbs.
Grass, Kentucky Blue	2 to 3 bu.	Tomato, to transplant	¼ lb.
Grass, Orchard	3 bu.	Turnips, in drills	1½ to 2 lbs.
Grass, English Rye	2 bu.	Turnips, broadcast	3 to 4 lbs.
Grass, Fowl Meadow	2 bu.	Timothy, alone	½ bu.
Grass, Red Top	2 to 3 bu.	Vetches, broadcast	2 to 3 bu.
Grass, Timothy	½ bu.	Wheat, broadcast	1½ to 2 bu.
Grass, Hungarian	1 bu.		

Quantity of Seed Required for a Given Number of Plants, Number of Hills, or Length of Drills.

Asparagus	1 oz. to 60 feet of drill.	Melon, Musk	1 oz. to 60 hills.
Beet	1 oz. to 50 feet of drill.	Okra	1 oz. to 40 feet of drill.
Beans, Dwarf	1 qt. to 100 feet of drill.	Onion	1 oz. to 100 feet of drill.
Beans, Pole	1 qt. to 150 hills.	Onion Sets, small	1 qt. to 40 feet of drill.
Carrot	1 oz. to 150 feet of drill.	Parsley	1 oz. to 150 feet of drill.
Cabbage	1 oz. to 2,000 plants.	Par-nip	1 oz. to 2 0 feet of drill.
Cauliflower	1 oz. to 2,000 plants.	Peas	1 qt. to 100 feet of drill.
Celery	1 oz. to 3,000 plants.	Pepper	1 oz. to 1,000 plants.
Cucumber	1 oz. to 50 hills.	Pumpkin	1 oz. to 40 hills.
Corn	1 qt. to 200 hills.	Radish	1 oz. to 160 feet of drill.
Dandelion	1 oz. to 200 feet of drill.	Salsify	1 oz. to 70 feet of drill.
Egg Plant	1 oz. to 1,000 plants.	Spinach	1 oz. to 100 feet of drill.
Endive	1 oz. to 150 feet of drill.	Squash, Early	1 oz. to 50 hills.
Leek	1 oz. to 100 feet of drill.	Squash, Marrow	1 oz. to 16 hills.
Lettuce	1 oz. to 3,000 plants.	Tomato	1 oz. to 1,500 plants.
Melon, Water	1 oz. to 30 hills.	Turnip	1 oz. to 150 feet of drill.

All of Our
Are

Packages
Sealed.



None Genuine
Trade

Without Our
Mark.

The above is an exact cut of our trade mark. It will be found on all large packages, and our patrons are requested to accept no Seeds except those bearing our red and black label. We have been compelled to adopt this plan in order that an inferior quality of stock should not be represented as SIOUX CITY SEEDS, which always have been and always will be unexcelled.

SEEDS FREE OF POSTAGE.—We deliver all Seeds quoted by the packet, ounce, pint, quart or pound, at prices named in this catalogue without any additional charge for postage, packing, etc., to any postoffice or station in the United States.

SEEDS BY EXPRESS.—In some cases we can ship goods cheaper by Express than by Mail, and we reserve the right to ship this way when we deem it best. To points not near an express office we will send to the nearest post-office, and when sending us orders always be sure and give both Postoffice and Express, if they are different.

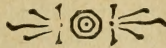
PROMINENT POINTS.

USE THE ORDER SHEET and Addressed Envelope enclosed. Always sign your name very plainly. Write your Postoffice, County and State distinctly. Send your money with the order in either of the following ways: By Postal Money Order, Bank Draft, Express Money Order, Registered Letter, or Postal Note. We pay cost of remittance on all orders over one dollar. We accept postage stamps same as cash.

C. O. D.—Orders exceeding \$5.00 we will send C. O. D. by express when one-half the amount accompanies the order. We are obliged to add the extra express charges for the return of money on all C. O. D. orders. It is therefore less expense to the purchaser to forward full amount of money with order. Goods cannot be sent by freight C. O. D.

BAGS.—When bags are required for packing seeds, the following rates will be charged: Two bushels, 20 cents; one bushel, 10 cents; one-half bushel, 8 cents; one-fourth bushel, 5 cents. When customers neglect to adhere to these directions for payment of bags, we shall be obliged to deduct necessary amount to cover same from order when filling.

SIoux CITY SEEDS



FOR THE VEGETABLE GARDENER

In reviewing the various descriptions of vegetables, new and standard, from the many seed catalogues one would judge each dealer (if one allowed himself to be influenced by their statements) to be the only reliable one in the States. We desire rather to rest on our reputation and the merits of our goods than by "big talk," and we wish our customers to understand that in buying our seeds they do not get cheap seeds. We sell our goods as low as is possible for the class of goods we put out, and in every case we are willing and glad to compete with any reputable seed establishment. Our facilities for knowing what is good, for securing good seed, and for putting these seeds into the hands of our customers promptly and economically, are perhaps as good as anyone in the seed business. Realizing the importance of a good foundation we have under cultivation extensive trial gardens, where all our different varieties of seeds are carefully tested and given as much care as any child would get. Competent seedmen give their entire thoughts to watching every detail, some of which would seem to the ordinary observer trifling in the extreme. By these precautions we are able to guarantee to you that every seed you buy will sprout strong and be true to name. All sensible farmers knowing the peculiar conditions which sometimes influence a crop will be satisfied with this guarantee. Most seedmen will not give you this.

AS TO PRICES.—Owing to the large acreage which we annually put in, and the surplus we aim to have, we are able to compete with any house in the States. We have only catalogued in this edition the standard and long tried varieties, with a few new sorts, which we have personally tried and found to be meritorious. We solicit your orders, and will say that all orders will be filled promptly and carefully or money refunded.

Very Sincerely,

SIoux CITY NURSERY & SEED CO.

FACILITIES FOR QUICK SHIPPING.

It is a well known fact that Sioux City is rapidly becoming the greatest railroad center of the northwest, and it is owing to this fact that we are enabled to give you the quickest and cheapest shipments. We also have a great number of express offices centering here and can ship quickly by express to any point. An order is never held longer than twenty-four hours; is always shipped the same day or reason given.

By stating plainly whether you wish your goods shipped by mail, freight or express you can aid us materially and save time.

VEGETABLE SEEDS.

Our prices include postage and express charges on everything ordered by the packet, ounce, pound, pint or quart. On larger quantities charges must be paid by purchaser.

Twenty cents must be added to every order for a peck up to two bushels for seamless sack in which to ship.

We offer the following inducements to purchasers of Vegetable and Flower Seeds in packets when cash accompanies the order: For remittance of \$1.00 select seeds in packets to value of \$1.20; \$2.00, \$2.40; \$3.00, \$3.75; \$4.00, \$5.00; \$5.00, \$6.25.

ASPARAGUS.

One ounce will sow 40 feet of drill, 15 pounds to the acre.

Sow in March or April, in rows 1 foot apart, and keep clean by frequent hoeing. When two years old transplant into permanent beds, which should be well and deeply manured and trenched to the depth of 18 inches. Set the plants in rows from 3 to 4 feet apart and 2 feet in the rows, spreading out the roots, and cover gradually during the season to 6 or 8 inches. On the approach of winter cover with manure or compost; fork the beds early in spring, and apply a dressing of salt at the rate of 600 lbs an acre. Cut for use the second year after planting.

NOTES ON COOKING.—No. 6.—Stewed.—Wash, tie in bunches and place in saucepan of boiling water. Cook slowly until tender. Serve with butter sauce made after recipe No. 2, above.

No. 7.—Cold.—After stewing as above directed, and when cold, serve with French dressing made after recipe No. 3, above.

No. 8.—Or serve with Vinagrette-sauce, made as follows: To French dressing add onions, pickles, parsley and capers, hashed and mixed well.

COLUMBIAN MAMMOTH WHITE.—A new and choice variety, producing white stalks of large size and finest quality, a valuable introduction. Pkt., 15c; oz., 50c; lb, \$5.00.

CONOVER'S COLOSSAL.—The standard variety, large and productive. Pkt., 5c; oz., 10c; lb, 50c.

PALMETTO.—An early, prolific and very desirable variety. Pkt., 5c; oz., 15c; lb, \$1.00.

BEANS—DWARF, BUSH OR SNAP.

One and one-half pints to 100 feet of drill; 60 pounds to the bushel.

(Deduct 10c per pound on all beans ordered by express or freight at purchaser's expense.)

CULTURE.—As soon as the ground is warm, probably about the first of May, commence planting. It is well to plant at intervals of ten days to two weeks, and thus a succession of pickings may be had. They should be planted in drills about two inches deep and two feet apart, or in hills three to four feet apart. Frequent cultivation is of great benefit, but care should be taken not to do this when the vines are wet, as rust is sure to follow.

NOTES ON COOKING.—Green Beans, String.—No. 12.—Stewed.—Wash and cut in half and put in saucepan of boiling

ARTICHOKE.

The edible part of the Artichoke is the undeveloped flower head, which is only fit for use in an immature state. The heads, which are very fleshy and tender when properly cooked, are boiled and served with butter, pepper and salt. The seed should be sown early in the spring, in drills, an inch and a half deep, and one foot apart. The next spring transplant to permanent beds, in rows or hills, three feet apart and two feet between the plants. It likes a deep, rich, moist loam, and the plants should be protected in winter by a covering of leaves or coarse manure.

NOTES ON COOKING.—No. 1.—Stewed.—Trim, wash and put in a saucepan with boiling water till the outer leaves loosen, and the bottom of the leaves are found to be tender.

No. 2.—Serve with butter sauce, made as follows: Quarter pound of butter put in a saucepan, to which add two tablespoonsful of flour, half pint of water, salt, pepper; stir till it boils, adding the yolk of one egg and a little cream. Stir and remove. Otherwise it will curdle.

No. 3.—Cold Artichoke may also be served with French dressing made as follows: Half teaspoonful of salt, small quantity of pepper, one tablespoonful of vinegar, three tablespoonsful of olive oil, all beaten well.

LARGE GREEN GLOBE.—The best for general culture. (Seed only.) Pkt., 10c; oz., 30c.

JERUSALEM ARTICHOKE.—This is entirely distinct from the Globe Artichoke, and is propagated by and for its tubers, which are used for pickling and for feeding stock; yield about 300 bushels per acre. Qt., 20c; pk., 75c; bu., \$2.00.

water, add salt, cook very quickly, drain through a colander and refresh with cold water to keep green; put in a frying-pan, add butter, salt, pepper and nutmeg.

DRIED BEANS.—No. 13.—Stewed.—Soak over night in cold water; cook slowly with salt pork, add an onion, cloves, salt and pepper. When cooked, thicken with melted butter and flour.

No. 14.—Baked.—Cook the beans as described in Recipe No. 13; add half gill of molasses; place in a deep dish with pork; bake in moderate oven for an hour.

No. 15.—Bean Soup.—Stew with a ham bone or pork; strain through fine sieve; add a small quantity of cream and butter, and serve with fried bread crumbs.



Golden Wax.

GOLDEN WAX BEAN.—The best seller we have and the most widely known bean extant. It is one of the best dwarf beans and is six days earlier than the other wax sorts. Vines of medium size, erect, hardy and productive. Pods of a rich golden wax color. Beans white with two shades of reddish purple. Excellent both as a snap bean and a shell bean. Per oz., 5c; lb, 25c; pk., \$1.75.

WARDWELL'S KIDNEY WAX BEAN.—Vines of medium size, erect, hardy and productive. Pods long, broad, flat, and of a delicate waxy yellow, brittle and entirely stringless. Beans white with two shades of reddish purple more or less visible, and a distinct kidney shape. Prepared for the table it has a fine buttery flavor, and is destined to become the leading snap bean as well as as a strongly indorsed white-shelled sort. Per oz., 5c; lb., 25c; pk., \$1.75.

YELLOW EYE WAX.—(Golden Eyed Wax).—Especially desirable for shipping long distances. A large growing variety quite free from rust. Vines, vigorous, productive and very healthy. Flowers white. Pods waxy golden yellow, long, flat and quite fleshy. Beans kidney shape, white, with yellow spots about the eye. Per oz., 5c; lb, 25c; pk., \$1.75.

BLACK-EYED WAX.—This distinct and valuable variety has made a most favorable impression. It is a cross between the Black and Golden Wax, and is claimed to be the earliest wax variety in cultivation. It is a robust grower, very productive, tender, and of exceptionally fine flavor. The pods closely resemble those of the Black Wax, the seed beans being white, marked around the eye with black spots. Per oz., 5c; lb., 25c; pk., \$1.75.

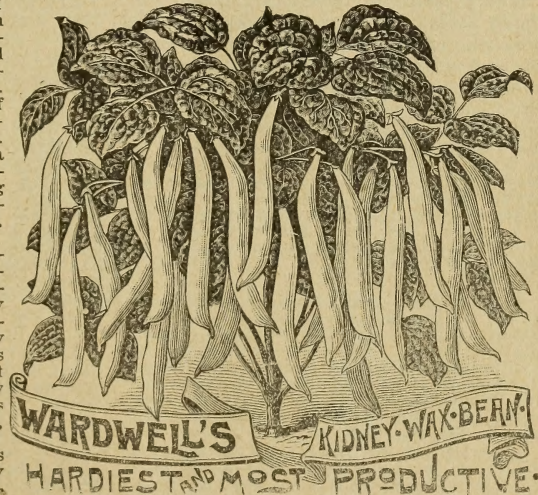
PROLIFIC BLACK WAX.—(Cylinder Black Wax).—A new and distinct variety of great merit. Not only is it quite superior to the old German Black Wax in quality, but it is also more productive. Its pods are longer and larger. Dry bean, long and jet black. It is ten days earlier than the original strain and quite worthy of a distinct name. Per oz., 5c; lb., 25c; pk., \$1.75.

GERMAN BLACK WAX.—A variety of great merit, highly recommended as a string bean. Differs from the Golden Wax only in being one week later and having the seed bean a glossy black. When ripe the pods are a waxy yellow, averaging seven inches in length. Very tender and of the best quality. Per oz., 5c; lb, 25c; pk., \$1.75.

GERMAN WAX, WHITE SEEDED.—Vines small, erect, with large, light-colored leaves and white blossoms. Pods short, broad, flat, white, fleshy and wax-like, of medium quality, but very handsome. Beans medium size, oval, white. Per oz., 5c; lb., 25c; pk., \$1.75.

PINK EYE WAX.—An entirely new variety and most highly recommended. The Pink Eye Wax produces golden wax pods, resembling the Black or Golden Wax. The pods of the Pink Eye are borne in clusters of three or four on a branch. Pods large, round, meaty and absolutely stringless. Quite a revelation is this very desirable quality, raising the variety to the first rank. Dry seeds, all white, excepting a pink eye. A peculiar quality of this new bean is the long standing habit of the pods; that is to say, a continuation of their adaptability for cooking over a period far beyond that of any other known variety. Per lb, 25c; pk., \$1.75.

YOSEMITE MAMMOTH WAX BUSH.—The pods average eight to ten inches long and are the thickness of a man's finger. They are of a rich yellow color, and make



a very handsome appearance, either on the table or vines. The vines are enormously productive, as many as fifty pods having been counted on a single vine. There is no question but what this variety will become a general favorite on account of its enormous size and handsome appearance. Per oz., 10c; lb., 40c; pk., \$4.00.

CRYSTAL WHITE WAX.—Very desirable for snaps or pickles. Pods greenish white, short, curved, with crease in the back, very fleshy and brittle. Oz., 5c; lb, 25c; pk., \$1.75.

FLAGEOLET WAX.—This is really one of the most valuable varieties for either private or market garden purposes. It is as early as either the Black or Golden

Wax, and has a peculiar value in the fact that it is nearly always exempt from rust. The pods are of very large size, often a

foot in length, exceedingly succulent and tender. It is an enormously productive variety. Oz., 5c; lb, 25c; pk., \$1.75.



Prolific Tree Bean.

GREEN PODDED VARIETIES.

HENDERSON'S DWARF LIMA (or Small Sieva).—At least two weeks earlier than any of the climbing Limas, and produces a continuous crop from the time it comes into bearing until frost, and being enormously productive, a very small patch will keep a family supplied with this splendid vegetable throughout the season. It is a most wonderful cropper, bushes are loaded with pods. Single plants have been grown having over 250 pods on it, which, when shelled, produced over one pint of dry beans. The beans are of the size of the Small Lima, and of the same delicious quality as the Pole Lima. Oz., 5c; lb, 25c; pk., \$1.75.

BURPEE'S BUSH LIMA.—A bush form of the true Large Lima. Plants uniformly dwarf, bearing very abundantly, single plants under favorable circumstances yielding from 150 to 350 pods; pods as large as those of the Large Limas and containing from four to six beans; beans very large, flat and of the best quality. Oz., 10c; lb, 40c; pk., \$4.00.

KUMERLE, (or Dreer's Bush Lima).—Dwarf form of the Challenger Lima, having thicker pods and beans than the Burpee Bush Lima, and by many considered even better in quality. Oz., 10c; lb, 40c; pk., \$4.00.

WHITE VALENTINE.—A very early and prolific bearer, resembling the Red Valentine, except in color of the bean itself, which, being white, also makes a fine shell bean. Oz., 5c; lb, 25c; pk., \$1.25.

WHITE MARROWFAT.—Extensively grown for sale as a dry bean for winter use; excellent shelled, either green or dry. Oz., 5c; lb, 25c; pk., \$1.25.

ROYAL DWARF (or White Kidney).—One of the best as a shelled winter bean. Oz., 5c; lb, 20c; pk., \$1.25.

EARLY CHINA RED EYE.—Very early and of fine quality. Oz., 5c; lb., 25c; pk., \$1.25.

REFUGEE (or Thousand to One).—Used very largely for a pickling bean. Oz., 5c; lb, 25c; pk., \$1.25.

DWARF HORTICULTURAL.—A bush variety that resembles the Pole Horticultural; of excellent flavor, and used extensively as a shelled bean in a green or dry state. Oz., 5c; lb, 25c; pk., \$1.25.

PROLIFIC TREE.—The most prolific bean known, growing about twenty inches in height, branching out in all directions, bearing its pods so high that they will not touch the ground, enabling it to stand a wet spell without injury. They have yielded on small plots of ground, at the rate of 100 bushels to the acre. They resemble the common navy bean, more rounded at the ends, cooking in less time than the Navy, and of finer flavor. Per oz., 5c; lb, 20c; pk., \$1.25.

EARLY RED VALENTINE.—For snaps there is nothing superior to this variety among the green podded sorts, and many prefer it to the wax varieties. Vines erect, with coarse, dark green leaves, and large, white blossoms; pods medium length, curved, cylindrical, with crease in back, very fleshy, crisp and tender; beans medium size, long, irregular, pink, marbled with red. Per oz., 5c; lb, 20c; pk., \$1.25.

LONG YELLOW SIX WEEKS.—Early, very productive and of excellent quality. Pods often eight inches long. Seeds, when ripe, yellow or dun color. Per oz., 5c; lb, 20c; pk., \$1.25.

BEST OF ALL.—This variety originated in Germany. Pods are long, very fleshy, succulent, stringless and of a rich flavor. This is regarded by many as one of the most valuable green podded beans for market or family use in cultivation. Large yield; very early; beans of good size; excellent for winter use as shell beans. Per oz., 5c; lb, 20c; pk., \$1.25.

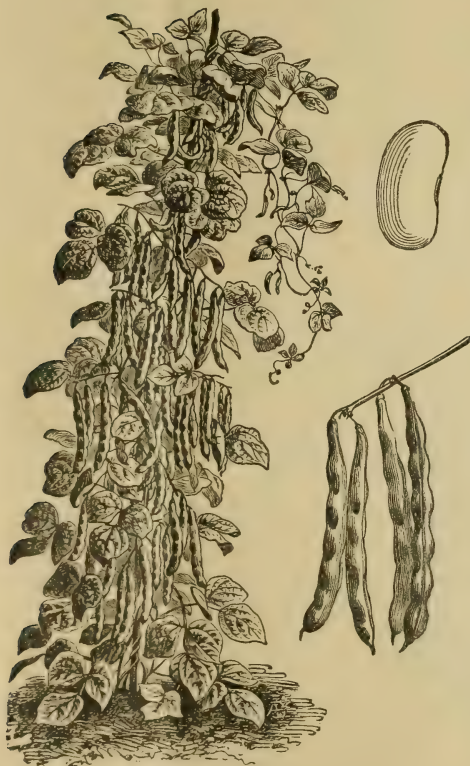
EARLY MOHAWK—(Early Snap, large, green, straight, flat pod).—This sort is so much harder than the others that it can

be planted earlier, and often in this way will furnish beans fit for use before any other kind. Vines large, stout, with large, coarse leaves, which will stand a slight

frost. This variety is much in favor for forcing under a glass, as it matures quickly and carries a good weight of long, large pods. Per oz., 5c; lb, 20c; pk., \$1.25.

BEANS—POLE OR RUNNING.

One quart will plant about one hundred and fifty hills.



Golden Cluster Wax.

WHITE CREASEBACK POLE BEANS.—Perfectly stringless. A good grower, and exceedingly productive, the long pods being produced all over the vines in clusters of from four to twelve. They grow from five to six inches long, perfectly round, with a crease in the back, very fleshy, and as string beans are of superb quality. The entire crop matures exceedingly early, and if shipped to market, the green string beans will keep better than most other kinds. Per oz., 5c; lb., 30c; pk., \$1.75.

GIANT WAX.—Seeds red, pods long, wax-colored, crisp and stringless. Very productive. Per oz., 5c; lb, 40c; pk., \$2.50.

WHITE OR DUTCH RUNNERS.—Differ only from the above in color. Per oz., 5c; lb, 35c; pk., \$2.00.

All under this head requires poles eight to ten feet long, and should not be planted until the ground is warm, as they are more tender than the dwarf varieties. Plant about the middle of May if the season is suitable. Lima Beans are apt to rot if planted too early. Set poles four feet apart each way, and plant four to six beans about one inch deep around each pole. When sowing Lima Beans place the eye downwards, and thin out to three plants to a pole, if the soil is rich; pinch off the ends when the plants overrun the top of the poles, to effect more perfect growth below. They succeed best in sandy loam, with a shovelful of rich, light and well rotted compost to each hill, well incorporated. Lima Beans for early use may be grown in frames and transplanted.

GOLDEN CLUSTER WAX POLE BEANS.—The pods are very tender, six to eight inches long, of large size and are borne profusely in large clusters of three to six, and are of a beautiful golden yellow color, which they retain a long time after being picked. It snaps easily, is stringless, cooks tender, and is of delicious flavor. Per oz., 5c; lb, 30c; pk., \$1.75.

RED SPECKLED CUT SHORT (or Corn Hill).—An old variety, very popular for planting among corn, and it will give a good crop, without the use of poles; vines medium, not twining tightly, with dark colored, smooth leaves and white blossoms in small clusters; pods short, cylindrical and tender; beans nearly oblong, cut off diagonally at the ends, white, covered at one end and partially over the whole surface with reddish brown dots. Per oz., 5c; lb., 30c; pk., \$1.75.

LONDON HORTICULTURAL (or Speckled Cranberry).—A very popular variety for private garden use. Early and productive. Used as a green shelled bean, or in a dry state. Per oz., 5c; lb, 35c; pk., \$2.00.

DUTCH CASE KNIFE.—A very productive variety, and one of the earliest. Sometimes used as "snaps," but generally shelled. Per oz., 5c; lb., 30c; pk., \$1.75.

BLACK WAX POLE.—A good snap sort, maturing in seventy-five days from germination. Also good shell beans. Per oz., 5c; lb, 35c; pk., \$2.00.

SCARLET RUNNER.—Cultivated chiefly on account of the beauty of its flowers, but also good as a dry bean. Per oz., 5c; lb, 35c; pk., \$2.00.

VARIETIES OF POLE LIMA BEANS.

Better if eyes are planted downward.

KING OF THE GARDEN LIMA.—While the dried beans are about the same size as the common Large Lima, the green beans are of unusual size. The pods are very long and frequently contain four to six very large beans. Specimens have been selected five on a stem, and each pod containing five beans. The pods are produced in large clusters, and the luxuriant vines present a beautiful sight. Per oz., 5c; lb, 25c; pk., \$1.75.

CHALLENGER—DREER'S IMPROVED (or Potato Lima).—Early and very productive; if measured in the green state, the pods are smaller than in the Large White Lima, but the beans are very plump, and are so close together in the pods as to crowd against each other. Per oz., 5c; lb, 25c; pk., \$1.75.

EXTRA EARLY JERSEY LIMA.—The beans are nearly as large and fully as good as the Large Limas, while they mature nearly as early as the Small Lima. The vines are vigorous in growth, bearing profusely large, broad pods in clusters of four. Per oz., 5c; lb, 25c; pk., \$1.75.

HORTICULTURAL LIMA.—This is a new variety of the highest merit. It is a cross between Dreer's Pole Lima and Dwarf Horticultural, combining the excellent quality of the Dreer Lima with the earliness, hardness and flavor of the Horticultural, being fully three weeks earlier than any other Lima. It may be grown successfully in the north and in Canada, where the ordinary Lima will not mature. Per oz., 10c; lb, 40c; pk., \$3.50.

LARGE WHITE LIMA.—The well known favorite summer and winter bean. Large, greenish-white beans of finest flavor, shelled green and also good dried for winter use. Being very tender, it should not be planted until the ground is warm. The beans will come up sooner if the eye in the seed is placed downward. Per oz., 5c; lb, 25c; pk., \$1.75.

THE WILLOW LEAF LIMA.—Remarkable for its beautiful, deeply cut foliage, and enormously productive; often 5,000 beans from one. Per oz., 5c; lb, 35c; pk., \$2.00.

BEET.

An ounce will sow 50 feet of drill;
5 to 6 pounds for an acre.

The soil best suited for beet culture is that which is rather light and well enriched. Sow in drills one foot apart and one inch deep, as early as the ground can be worked; when the plants are large enough thin out to stand six inches apart in rows; continue for a succession as late as the middle of July. Keep well cultivated. To preserve Beets during the winter select a dry piece of ground and put about twenty bushels in a pile, covering with sufficient earth to keep out the frost.

NOTES ON COOKING.—No. 22.—Boiled.—Wash and boil till quite tender; rub off the skin, quarter and put into a saucepan, with salt, pepper, butter and a little broth. Let the butter melt, and mingle well by tossing the pan. Serve in a covered dish.

No. 23.—Pickled.—After boiling peel and quarter, refresh with cold water, cut in slices and put in a jar half full of vinegar; add salt, spices, slices of onion, whole pepper, a laurel leaf and horse radish cut in small pieces. Keep covered.

EARLY BLOOD TURNIP.—The old well known standard early variety always seen in the markets. Has a rich, deep blood red color, fine form and excellent flavor. Per pkt., 5c; oz., 10c; lb., 50c.

BASTIAN'S EARLY BLOOD TURNIP.—Tops small, stems purplish pink, leaves bright green, roots turnip shaped with medium sized tap, bright red. Flesh purplish red, zoned with white, crisp, tender and of good quality; although coarser, this is preferred by some to the above described darker sorts. Per pkt., 5c; oz., 10c; lb., 75c.

EARLY TURNIP BASSANO.—Grows to a large size, may be used early, and is the best variety to sow for greens. Tops large; leaf stems light red; leaves light green;



ARLINGTON BEET.—This variety is especially adapted for both market and private gardens. It is somewhat after the style of the Blood Turnip, but is rather flatter and much earlier. It is similar to the Eclipse in shape, but is darker and in every way more desirable. A peculiar and distinct feature of the Arlington Beet is that it never become bitter or stringy when it is old, as is the case with so many varieties. Per pkt., 5c; oz., 10c; lb., 75c.

roots large, round, turnip shaped; flesh pink, zoned with white, very sweet and tender when young, becoming woody and tasteless with age. Per pkt., 5c; oz., 10c; lb., 75c.

EXTRA EARLY ECLIPSE.—This new variety has proved itself one of the best Early Turnip Beets yet introduced, and has become very popular on account of its wonderfully rapid growth, small top and extra fine quality. Roots uniformly globular in shape, perfectly smooth, skin and flesh intense red, very fine grained and sweet. Excellent for forcing. Per pkt., 5c; oz., 10c; lb., 60c.

DEWING'S IMPROVED BLOOD TURNIP.—Fine turnip shape, very symmetrical and free from any fibrous roots; flesh deep blood red, very tender and sweet, grows of a uniform good size, excellent for the table, and equally good for a summer or winter beet. Per pkt., 5c; oz., 10c; lb., 60c.

EXTRA EARLY EGYPTIAN.—Considered the earliest and is ten to twelve days earlier than the Blood Turnip. Bulbs shaped like a flat Turnip and of a deep crimson color. Tops are so small that nearly one-fourth as many can be grown on same piece of ground as other varieties of table beets. Per pkt., 5c; oz., 10c; lb., 60c.

EDMANDS EARLY BLOOD TURNIP.—While not strictly a first early beet it follows very closely and is the most uniform of all Turnip Beets, with very small tops and short foliage of a rich red. The roots are handsome and round, very smooth, of good marketable size, and for table use no variety can excel it in fine quality. The skin is deep blood red; the flesh also is dark red and exceedingly sweet and tender. Per pkt., 5; oz., 10c; lb., 60c.

LONG, SMOOTH BLOOD RED.—An excellent late variety. Tops large; neck small; leaf stems and vines red; leaf green; roots large, tapering towards both ends, growing even with the surface, dark red, flesh dark red, zoned with lighter shade, very tender and sweet, and remaining so when kept till spring. Per pkt., 5c; oz., 10c; lb., 50c.

SWISS CHARD, (Silver or Sea Kale Beet).—A distinct vegetable and much superior to the common beet for greens. If sown at the same time it will be fit for use before it. Later, the plants form broad, flat, beautiful wax-like stems to the leaves, which are very delicious cooked as beets or pickled. We recommend all of our customers to try it. Per pkt., 5c; oz., 10c; lb., 60c.

MANGELS AND SUGAR BEETS.

SUGAR BEETS.

The interest in the culture of sugar beets seems to be increasing throughout the west and the prospects are that in the course of a few years large amounts will be shipped from this section, instead of it being necessary to order from outside. This being the case, would it not be well for you to plant enough to give them a thorough trial on your own farm? If you have no use for them as sugar beets they make excellent food for stock, and are just what you need for the winter season. We have imported seed from the sugar growing districts of France, and also the varieties usually sown by the sugar beet companies in this country.

VILMORIN'S IMPROVED.—A small variety, exceedingly rich in sugar, often producing rootlets, always leafy, neck of the root wide and skin rather wrinkled; flesh very compact. Under average conditions it yields about fourteen tons of roots to the acre, containing 16 to 18 per cent. of sugar. Per oz., 10c; lb., 60c.

KLEIN WANZLEBEN.—This variety has proved to be a very valuable sort, not



only in foreign countries, but as well in this country in Nebraska and other sections where it has been thoroughly tested. It has a rather long, slender root, very rich in sugar, and growing deeply sunk in the ground, and is claimed to yield under

average conditions about sixteen tons to the acre, containing 12 to 13 per cent. of sugar. Per oz., 10c; lb., 60c.

WHITE FRENCH RED TOP.—This is a good productive, hardy and generally well shaped variety, and is the kind which is most commonly grown in France. Leaves numerous, stout, erect, the stalks being more or less tinged with rose color; root slender, in shape like a half long carrot. Conditions being favorable this variety will yield a crop of nearly twenty tons to the acre, containing 12 per cent. of sugar. Per oz., 10c; lb., 60c.

LANE'S IMPROVED SUGAR BEET.—An improved variety of the French Sugar Beet, used only for stock. Per oz., 10c; lb., 45c.

MANGELS.

Farmers and Stock Raisers do not seem to fully appreciate the great value of Mangels as Winter Food for stock. They are easily grown and produce enormous yields, having sometimes yielded as high as 50 tons to the acre, and in addition furnish green food in the winter season, which is very much relished by stock. We carry large stocks and can make interesting prices on large orders. Do not fail to plant some this year.

MAMMOTH LONG RED MANGEL, (or Norbitan Giant.)—Grown very extensively by agriculturists. An exceedingly heavy cropper, growing two thirds of its length out of the ground. The roots are straight, well formed, smooth and have a fine scarlet color with comparatively small neck and top; very hardy and keeps well, and though of immense size are very easily harvested. Per oz., 5c; lb., 40c.

KINVER YELLOW GLOBE MANGEL WURZEL.—A large round, orange colored variety, of excellent quality. Per oz., 5c; lb., 40c.

RED GLOBE MANGEL WURZEL.—Identical with the Yellow Globe, except in color. Per oz., 5c; lb., 40c.

LONG YELLOW MANGEL WURZEL.—Differs from the Long Red only in color. Per oz., 5c; lb., 40c.

ORANGE GLOBE MANGEL WURZEL.—Especially adapted for shallow soils. The flesh is white, circled with yellow, and keeps perfectly sound until late in the spring. Per oz., 5c; lb., 40c.

GOLDEN TANKARD.—The best Yellow Mangel in cultivation; skin and flesh deep rich yellow, of handsome, almost cylindrical shape. It is a heavy cropper, and the flesh is rich in saccharine matter, and it takes the lead over all others in England, the greatest root growing country in the world. Per oz., 5c; lb., 40c.

BORECOLE OR KALE.

Sow early in spring in prepared beds, covering the seeds thinly and evenly; transplant in June, and treat in same manner as for cabbage. The following varieties are extremely hardy and are best when touched by frost.

NOTES ON COOKING.—No. 127.—Boiled.—Wash thoroughly, place in pan with water, add small quantity of soda to preserve green color. When nearly cooked tender, change the water to refresh it. Boil again, and when quite tender hash it fine, add salt, pepper, nutmeg and butter. Kale can be cooked same as cabbage, with pork, ham and corn beef—the Kale to remain natural—that is, entire.

DWARF CURLED KALE, (Siberian, German Greens or "Sprouts.")—This variety is extensively used for early greens, for which it is sown in the fall in rows one foot apart, and treated in same manner as spinach; it is ready for use in early spring. Sowing can also be made in spring. Per pkt., 5c; oz., 10c; lb., 75c.

GREEN CURLED SCOTCH.—A rather dwarf variety, but spreading under good cultivation to three feet in diameter; leaves of a bright green, beautifully curled. Per pkt., 5c; oz., 10c; lb., \$1.00.

EXTRA CURLED GERMAN DWARF GREEN.—Plant dwarf, compact. Leaves numerous, long, of deep, bright green color, and a mass of frilling, so that often they are as thick as wide, and are of the best quality. Per pkt., 5c; oz., 10c; lb., \$1.00.

BROCCOLI.

Generally considered as a sort of Cauliflower, but more hardy and surer to head; the seed should be sown in the early part of May and transplanted in June. It succeeds best in a moist and rather cool atmosphere.

NOTES ON COOKING.—No. 28.—Boiled.—Boil in salt water until tender, and refreshing thoroughly put in a saucepan with light butter-sauce, No. 2, with salt, pepper and nutmeg. Placed upon fire for a few moments and serve hot with a little chopped parsley. Cauliflower and Brussels Sprouts may be treated in the same manner.

EARLY PURPLE CAPE.—Differing from the preceding in color, which is of a greenish purple; it is also rather hardier and of excellent flavor. Per pkt., 5c; oz., 35c; lb., \$4.00.

WHITE CAPE.—Heads medium size, close, compact, and of a creamy white color. Per pkt., 5c; oz., 35c; lb., \$4.00.

WALCHEREN.—A valuable late variety, with very fine large heads. Per pkt., 5c; oz., 35c; lb., \$4.00.

BRUSSELS SPROUTS.

Sow early in the spring, transplant and cultivate as cabbage. It grows about two feet high, bearing numerous small heads, which are one to two inches in diameter, and are in perfection for boiling in autumn. Very tender and of fine flavor after early frost.

DWARF IMPROVED.—Very fine. Per pkt., 5c; oz., 15c; lb., \$1.50.

CABBAGE SEED.

One ounce to 5,000 plants.

No vegetable so richly repays the grower for selecting good seed as does Cabbage. It is now conceded and generally known that American grown seed is much superior to foreign seed, and knowing the importance of careful watching and attention we grow all our Seed on this side under our personal supervision. We save nothing but the choicest heads for Seed, only such as would command the highest price in market, and we know that the Seed which we offer cannot be excelled.

CULTURE.—For the earliest crops the seeds should be planted in hot-beds the first week in April, and planted out in May. For winter use sow early in May and plant out in June and July. Early varieties should be set out about two feet apart, and late sorts from two and one-half to three feet. Cabbages require rich soil and thorough cultivation. Insect powder will quickly kill the Cabbage worm if the heads are well dusted with it.

NOTES ON COOKING.—No. 35—Boiled.—Carefully prepare and cut in quarters; put on the fire with plenty of water, and boil, refresh and cook either with ham, corn beef or salt pork. Cook slowly until tender and serve with meat.

No. 36—Fried.—Use only fresh Cabbage. Remove the outer green leaves, divide in quarters; cut out any hard core; wash carefully; parboil twenty-five minutes, press the water out and cool. Cut in small pieces, place in saucepan and put in salt and pepper, and fry to a light brown.

No. 37—Pickled.—Cut raw Cabbage very fine, add salt, pepper and mustard seed; add boiling vinegar with onion and green pepper cut very fine. Cover carefully.

No. 38.—Coleslaw.—Cut Cabbage very fine, and serve with French dressing, as described under recipe No. 3.

No. 39—Sauerkraut.—Use only solid heads shred very finely; take a small water-tight keg and line with Cabbage leaves, sprinkle one-eighth of an inch of salt on the bottom; upon this place three inches of shredded Cabbage, which cover with three tablespoonsful of salt well pressed down, then another layer of Cabbage and salt, until keg is full, when hammer down with force. Small portions of herbs, chopped Peppers, and Onions are often added. On top of the upper layer of Cabbage place a circular head of less diameter than the keg, on which fix a heavy weight. When fermentation begins skim off the scum, keeping the cover always in place. To serve Sauer Kraut wash it well in warm water and drain thoroughly. Garnish the edges of the dish with Carrots, Onions, a bouquet of herbs, some chicken or goose grease, and put the Sauer Kraut on top, adding salt pork, sausage, or a piece of bacon in the middle; add salt, pepper or a glass of white wine and a couple of apples cut very thin, a pint of broth; cover and let it cook for two hours. Serve hot.

EXTRA EARLY EXPRESS.—Excels in earliness all the sorts we have grown; has the shape and appearance of the well known Etampes Cabbage, but is smaller and eight or ten days earlier; has but a few outside leaves, and therefore may be planted very close, and yield large crops; for forcing can hardly be surpassed. Per pkt., 10c; oz., 20c; lb., \$2.00.

EARLIEST ETAMPES.—This was the earliest Cabbage grown prior to the introduction of the Express. It is claimed to always head hard and solid with pointed heads of medium size and remarkably fine quality. Per pkt., 5c; oz., 20c; lb., \$2.00.

EARLY YORK.—This is one of the earliest of the spring and summer varieties. Heads small, rather heart shaped, very tender and of excellent flavor. Per pkt., 5c; oz., 20c; lb., \$2.00.

EARLY LARGE YORK.—Succeeds the Early York, and is equally desirable. It is of a larger size, about ten days later, more robust and bears the heat better. Per pkt., 5c; oz., 20c; lb., \$2.00.

ALL HEAD EARLY.—A new variety in which the plants are more compact, the leaf smoother and thicker and the heads rounder, harder and more uniform in shape than the Early Summer. Certainly a good variety which promises to become very popular. Per pkt., 5c; oz., 20c.

EARLY DWARF FLAT DUTCH.—Continued experience confirms our belief that this is the best early round headed sort. Stems short, leaves comparatively few, having short stalks, upright, so that plants can be planted closely; heads large as Early Summer, solid and stand long without bursting. Per pkt., 5c; oz., 25c; lb., \$2.50.



Early Winningstadt.

EARLY WINNINGSTADT.—A well known and very popular early variety, in season very close to the "Wakefield;" heads large, decidedly conical, leaves bright, glossy green; heads solid and hard, even in summer. This is a very sure heading variety, valuable not only for early use, but also for a winter cabbage. Per pkt., 5c; oz., 20c; lb., \$2.25.

EARLY SUMMER.—This variety forms large, solid, round, flattened, compact heads, of excellent quality. The heads average more than double the size of the Jersey Wakefield, while it matures only ten or twelve days later. The leaves turn into the heads so completely that about nine thousand plants may be set to the acre, making a very profitable crop. Per pkt., 5c; oz., 20c; lb., \$2.00.

ALL SEASONS.—Heads very large, round, often nearly spherical, but usually somewhat flattened; very solid, and of the best quality, keeping as well as the winter sorts. Plant very vigorous and sure heading; leaves large, smooth, with dense bloom. Remarkable for its ability to stand the hot sun and dry weather. Per pkt., 5c; oz., 20c; lb., \$2.00.



Early Jersey Wakefield.

EARLY JERSEY WAKEFIELD CABBAGE.—No cabbage excels this standard sort as an early variety for the market, and it is none the less valuable for private use. There are some varieties that are a little earlier, but are so much smaller as to make them an unprofitable crop for the market. It is the earliest variety that a market gardener can possibly grow, and very productive. The heads are somewhat pointed, and keep firm for a long time, which is a very important feature that all gardeners will readily appreciate. This variety has long been adopted by the best market gardeners of our most prominent cities, and nothing of recent introduction has in any way excelled or even approached it. Our Selected Strain is from the very best heads, and market gardeners will find it is the best to be had, and, while a little more expensive, is well worth the difference in price. Per pkt., 5c; oz., 25c; lb., \$2.50.

FOTTLER'S BRUNSWICK.—A splendid second early variety, coming on shortly after the Early Flat Dutch, and used almost entirely for a succession. Plants are very short stemmed, and if set out later also make good winter cabbage. Per pkt., 5c; oz., 20c; lb., \$2.00.

PREMIUM LATE FLAT DUTCH.—The most popular variety for the winter market. It has no superior, and is more extensively grown than any other; is tender and well flavored. It is a fall and winter variety, and one of the very best to keep. Owing to its popularity and universal use we have used extra precautions to obtain a strain which will give satisfaction to our customers and reflect credit upon ourselves. This we have succeeded in doing, but in order to convince yourself give us a trial on this seed and become thoroughly satisfied as to its good qualities. Per pkt., 5c; oz., 20c; lb., \$2.00.

MARBLEHEAD MAMMOTH DRUMHEAD.—This is, without doubt, the largest variety of Cabbage, its size ranging from that of a half bushel measure up to that of a two bushel basket, and even larger. Heads have been grown weighing from forty to sixty pounds. Cultivate in rows four feet apart, and allow



Surehead.

SUREHEAD.—Produces large, round, flattened heads, of the Flat Dutch type, and is remarkable for its certainty to head. It is all head and always sure to head, even where other varieties fail. The heads are remarkably uniform, very hard, firm and fine in texture, and ordinarily weigh from 10 to 15 pounds each. It is very sweet flavored, has scarcely any loose leaves, keeps well, and is good for shipping. Per pkt., 5c; oz., 20c; lb., \$2.00.

FILDERKRAUT.—Similar to, but larger, much more pointed, and heading up with fewer outside leaves than the Winningstadt, and highly esteemed for making kraut. Good either for first or second crop. Per pkt., 5c; oz., 25c; lb., \$2.00.

SUCCESSION.—A sure heading, long keeping variety, very similar in every respect to All Seasons. Our seed is from carefully grown selected stock and will be found fully as good as that offered by anyone. Per pkt., 5c; oz., 20c; lb., \$2.00.



Premium Late Flat Dutch.
about four feet between the plants. Per
pkt., 5c; oz., 20c; lb., \$2.00.

STONE MASON DRUMHEAD.—Heads flat and solid, stems short and small, quality sweet, tender and rich; a profitable home or market variety. Very choice strain. Per pkt., 5c; oz., 20c; lb., \$2.00.

SAVOY CABBAGES.

IMPROVED AMERICAN SAVOY.—Closely approaching the cauliflower in delicacy and delicious flavor. The best of all the Savoys for general market or home use. It has a short stump, grows to a large size, is compact and solid, and is a sure header. Per pkt., 5c; oz., 25c; lb., \$2.50.

GREEN GLOBE SAVOY.—This does not make a firm head, but the whole of it being very tender and pleasant flavored, is used for cooking; leaves wrinkled and dark green; is very hardy and improved by frost. Per pkt., 5c; oz., 20c; lb., \$1.00.

DRUMHEAD SAVOY.—Grows to a large size. Heads nearly round, a little flattened on the top; color dark green. Per pkt., 5c; oz., 25c; lb., \$2.50.

RED CABBAGES.

EARLY BLOOD, OR DARK RED ER-FURT.—Heads hard, solid and of intense blood red color. Very early, and also, if sown late, makes a good winter cabbage; of fine quality, and particularly valuable for pickling. Per pkt., 5c; oz., 20c; lb., \$2.00.

RED DUTCH, (or Pickling.)—Very hard, oblong heads, round at top, medium size. It is of a dark red or purple color and highly esteemed for pickling. Per pkt., 5c; oz., 20c; lb., \$2.00.

MAMMOTH ROCK RED.—Heads as large as the Flat Dutch, deep red to the center; a very highly recommended sort. Per pkt., 10c; oz., 75c.

CARROTS.

One ounce will sow one hundred feet of drill; three to four pounds for one acre.

Carrots to grow in perfection require a rich, deep, sandy loam, well pulverized and deeply cultivated. For an early crop sow in May and June in drills about one foot apart, thinning out to 4 inches in the row; sow for main crop in June and July. The large late varieties for field culture should be sown in drills 3 to 3½ feet apart, so as to cultivate by horse. An important point in sowing Carrot, as in all other seeds, is to tread the rows firmly after sowing.

NOTES ON COOKING.—No. 52.—Stewed.—Peel and slice, put in a saucepan with a little broth, water, salt, pepper and nutmeg. Boil an hour. Thicken with butter kneaded with flour, mix and boil. Finish with butter, teaspoonful sugar and chopped parsley. Serve hot.

No. 53.—In Cream.—Wash and scrape the outside, cut in small pieces, boil until tender, refresh and boil again. Serve hot with cream sauce.

DANVER'S HALF LONG.—Grown largely everywhere on account of its great productiveness and adaptability to all classes of soils. Tops medium size, coarsely divided; roots deep orange, large but medium length, tapering uniformly to a blunt point, smooth and handsome; flesh sweet, crisp, tender and of a deep orange color. This variety, although the roots are shorter, produces as large a bulk as the older field sorts and is easier harvested. Per pkt., 5c; oz., 10c; lb., 85c.

IMPROVED LONG ORANGE.—The roots grow uniform and smooth, being always well formed, of large size, and deep, rich orange color. It is a good keeper, of fine quality for table use, and highly nutritious for stock. Per pkt., 5c; oz., 10c; lb., 85c.

ALTRINGHAM.—Similar in form to the Long Orange, but of a bright red color, growing with the top an inch or two above the ground. An excellent variety. Per pkt., 5c; oz., 10c; lb., 75c.

YELLOW BELGIAN.—When young the roots are mild, delicate and of good flavor; when full grown, valuable for stock. Per pkt., 5c; oz., 10c; lb., 50c.

OXHEART, (or Guerande).—Valuable on account of its being so easily dug. Its breadth often exceeds its length. Specimens have been grown seven inches across. Flesh a deep orange, fine grained and sweet. Good for hard soils where longer varieties do not thrive.

EARLY FRENCH FORCING.—The earliest variety and one largely grown for forcing purposes. It makes a small, almost globe-shaped root of an orange-red color. Per pkt., 5c; oz., 10c; lb., \$1.00.

EARLY SCARLET HORN.—Favorite for early crop, but not large. It matures eight to ten days earlier than the Long Orange, and is sometimes used for forcing. Per pkt., 5c; oz., 10c; lb., \$1.00.

EARLY HALF LONG SCARLET CARENTAN.—A new early variety, without core. It is an excellent sort for forcing, or used as an early kind for planting in the open ground. Per pkt., 5c; oz., 10c; lb., \$1.00.



Danver's Half Long.



Chantenay.

CHANTENAY CARROT.—In the Chantenay we have another new, choice French

carrot. It is of a rich, dark orange color, and in shape is very symmetrical. The stock has been so well bred that the carrots have attained to such a uniformity in shape they are almost duplicates of each other. In earliness it ranks intermediate between the Danvers and the Short Horn. It is of the style of the Danvers, but finer and more symmetrical, and therefore better as a market carrot for table use. Customers will find the Chantenay a decided acquisition. Per pkt., 5c; oz., 10c; lb., \$1.00.

INTERMEDIATE RED, OR ST. VALERY.—We consider this variety one of the best sorts for either field or garden culture, as it produces a large growing, symmetrical root, of a deep orange red color; in size between the Half Long and Long Orange varieties. The roots grow very smooth and straight, and are singularly free from roughness. The foliage, considering the size of the roots, is very small, and its very fine quality renders it most fit for table use, while its immense yield makes it most valuable for those who raise carrots to feed to stock or for market. Per pkt., 5c; oz., 10c; lb., \$1.00.

LARGE WHITE BELGIAN.—A very productive kind, grown almost exclusively for stock; grows one-third out of the ground; lower part of the root white, that above ground green. Per pkt., 5c; oz., 10c; lb., 50c.

CAULIFLOWER.

Half ounce to 100 yds of row; 1 ounce to 1,000 plants.



Early Snowball.

When the Cauliflower is grown to perfection it is a most delicious vegetable, and well repays the extra care required in its cultivation. It should be grown in a rich, moist soil, and in a dry season water should be applied frequently. It facilitates blanching if the leaves are

gathered loosely together and tied over the top of the head.

NOTES ON COOKING.—No. 58.—Boiled.—Wash, place in a vessel with cold water and boil, empty, refresh and boil again; when nearly done drain and add a small quantity of milk and butter, and cook un-

til tender. Serve hot with cream and butter sauce as described under Recipe No. 2.

No. 59.—Au Gratin.—Boil as directed in No. 22. Place tablespoonful of butter in frying pan, when melted add teaspoonful of flour, mix thoroughly and add one-half pint of milk; stir continually until it boils, when add one-half teaspoonful of salt and four tablespoonsful of grated cheese, Parmesan is best, pour this over the boiled Cauliflower, sprinkle with bread crumbs and bake in a moderate oven until light brown and serve hot.

No. 60.—Baked.—After cooking as described in No. 22, place the Cauliflower in a baking dish, add salt, pepper, nutmeg, cream sauce, bread crumbs and a little grated Swiss or Parmesan cheese and small pieces of butter. Place in a hot oven and bake until it has a brown color.

EARLY SNOWBALL.—This variety of Cauliflower has given the greatest satisfaction in all sections. It is the earliest of all cauliflowers—about one week earlier than any other sort. In addition to its earliness, its dwarf habit and short outer leaves allow it to be planted as close as

eighteen or twenty inches apart each way, so that from 12,000 to 14,000 can be set out on one acre. Per pkt., 25c; oz., \$4.00.

EARLY DWARF ERFURT.—One of the best for general cultivation. Heads large, but close and compact and very white. Per pkt., 10c; oz., 75c.

EARLY PARIS.—A popular early white, sure heading variety. Per pkt., 10c; oz., 65c.

HALF EARLY PARIS.—Later than the preceding, but equally good. Per pkt., 10c; oz., 75c.

LENORMAND'S SHORT STEMMED.—A superior variety, with fine, large and well formed heads. Per pkt., 10c; oz., 75c.

VEITCH'S AUTUMN GIANT.—A valuable, distinct, late variety, producing large, white, fine heads, well protected by the foliage. Per pkt., 10c; oz., 65c.

EXTRA EARLY DWARF ERFURT.—Our stock of this variety is from a special selected strain, and has proved to be a sure header in every instance. Per pkt., 20c; oz., \$3.50.

CELERY.

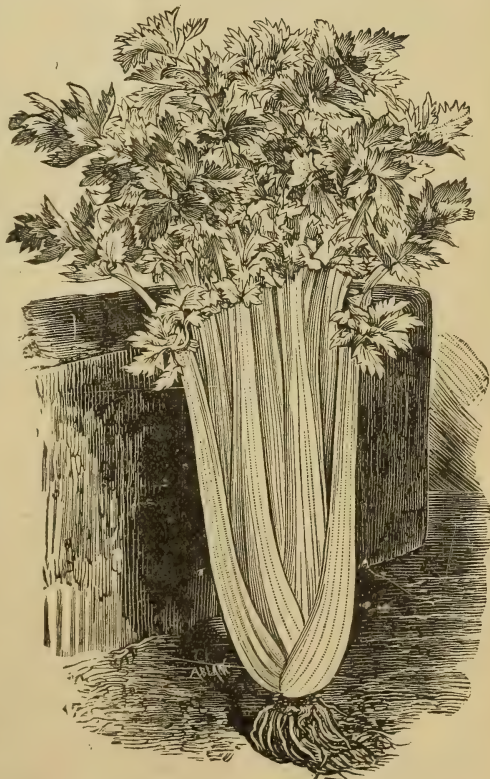
One oz. to 2,500 plants.

CULTURE.—Sow seeds in hot beds or in a box in the house, or in the open ground as soon as the soil can be worked, and when the plants are four to six inches high make trenches a foot deep and four or five feet apart. Transplant six to eight inches in the trenches, and as the plants grow, haul the fine earth up about them to blanch their stems. The dwarf kinds may be set on the surface, in rows three feet apart, and the stems blanched by hilling them.

CELERY, GOLDEN SELF-BLANCHING.—A French variety which, though but recently introduced, has become a general favorite on account of its extreme ease of culture, its crisp texture and fine flavor, and its exceedingly beautiful appearance. No banking nor blanching whatever is required, but, as the name implies, the large golden heart is self-blanched, even the outer stalks becoming a delicate, creamy white. Per pkt., 5c; oz., 30c; lb., \$4.00.

WHITE PLUME.—The peculiarity of this new celery is that naturally its stalk and portions of its inner leaves and heart are white, so that by closing the stalks, either by tying them up with matting or by simply drawing the soil up against the plant, the work of blanching is completed. It is exceedingly ornamental to the table, and very crisp and solid, possessing a fine nutty flavor. Per pkt., 5c; oz., 25c; lb., \$2.50.

"GIANT PASCAL."—This variety is a selection from the New Golden Self-Blanching Celery which has become so popular in the last few years; it partakes of the best qualities of that variety, but is much larger and a better keeper. It is of a fine nutty flavor, being entirely free from any bitter taste. It grows about two feet high; the stalks are very broad, thick and crisp, and entirely stringless; the width and



Golden Self-Blanching.

thickness of the stalks are distinctive features of this variety. It bleaches with but slight "earthing up," and very quickly, usually in five or six days. A most val-

uable variety for both second early and midwinter use. Per pkt., 10c; oz., 40c; lb., \$5.00.

GOLDEN HEART DWARF.—A very popular and distinct variety. In habit of growth it resembles the Half-Dwarf. White sorts, except that when blanched the heart, which is large and full, is of a waxy, golden yellow. It is entirely solid, of most excellent flavor, and keeps well during the winter. Per pkt., 5c; oz., 20c; lb., \$2.00.

GIANT WHITE SOLID.—Large, round, crisp and solid. The old well known variety. Per pkt., 5c; oz., 25c; lb., \$2.50.

BOSTON MARKET.—Grown almost exclusively by the market gardeners around Boston; is a favorite dwarf variety, remarkable for its tender, crisp and succulent stems and its peculiar mild flavor. Per pkt., 5c; oz., 20c; lb., \$2.00.

CRAWFORD'S HALF DWARF.—A great favorite among market gardeners. It possesses all the qualities essential to make a perfect celery, viz.: Solidity, never being hollow, very fine flavor, vigor of growth, although being dwarf, producing a weighty bunch. Per pkt., 5c; oz., 30c; lb., \$3.00.

INCOMPARABLE DWARF CRIMSON.—Of very dwarf habit, exceedingly solid and of fine dark crimson color. Per pkt., 5c; oz., 30c; lb., \$3.00.

TURNIP ROOTED, (or Celeriac).—A variety of celery having turnip shaped root, which may be cooked and sliced and used with vinegar, making a most excellent salad. Cultivated in the same manner as celery. Per pkt., 5c; oz., 20c; lb., \$2.00.

CELERIAC, LARGE SMOOTH PRAGUE.—An improved form of turnip rooted celery, producing smoother roots, which are almost round and with very few side roots. Plants vigorous with large deep green foliage. It is largely used in Germany, and if market gardeners everywhere will try it they will find it a valuable acquisition. Per pkt., 5c; oz., 20c; lb., \$2.00.

SOUP CELERY.—Excellent for flavoring. Per pkt., 5c; oz., 10c; lb., 50c.

SWEET OR SUGAR CORN.

We will allow a discount of 10 cents per pint and 15 cents per quart on all Sweet Corn sent by express or freight at purchaser's expense.

One quart will plant 200 hills; eight to ten quarts for an acre in hills.

Plant hills three to four feet apart each way. For early use plant as soon as the ground is warm, and follow with successive plantings till July, and thus a constant supply of green corn can be had throughout the summer.

NOTES ON COOKING.—No. 84.—Boiled.—Wash and boil in plenty of water with a small quantity of milk; cook for twenty minutes.

No. 85.—Fritters.—Grate Corn raw or cooked. For dressing take one pint of milk, four eggs, two teaspoonsful of baking powder, half pound of flour, salt, pepper, sugar; beat into light batter. Fry on both sides in pan with hot lard, one tablespoonful of batter to each fritter.

CHICORY.

LARGE ROOTED.—Give the same treatment as for carrots. It is used to mix with or as a substitute for coffee. Per pkt., 5c; oz., 10c; lb., 75c.

COLLARDS.

One ounce to 100 yards of row.

Sow for a succession from June to August, and treat as cabbage.

GEORGIA (True).—Per pkt., 5c; oz., 15c; lb., \$1.00.

CORN SALAD.

Eight ounces to 100 yards of row.

Used as a salad. It is sown very early in the spring in rows one foot apart, and it is fit for use in six or eight weeks from time of sowing.

LARGE LEAVED.—Per pkt., 5c; oz., 10c; lb., 75c.

CRESS.

Used as a salad.

The Peppergrass sow early in spring, in shallow drills, and every two or three weeks for a succession. The Winter Cress can be sown early in the spring or autumn, in drills one foot apart, and thinned out to about three inches in the drill; this will furnish a supply from September until the following May. The Water Cress must be sown on the margin of a stream of running water, or in a very moist location, in which it will grow without care.

CURLED, OR PEPPERGRASS.—Common and well known. Per pkt., 5c; oz., 10c; lb., 50c.

UPLAND.—This plant is a hardy perennial and coming when it does, before any other edible vegetation, is a grateful addition to the seedman's list. It has a pungent, spicy flavor, and is very desirable, either for salad purposes or cooked as greens. Per pkt., 10c.

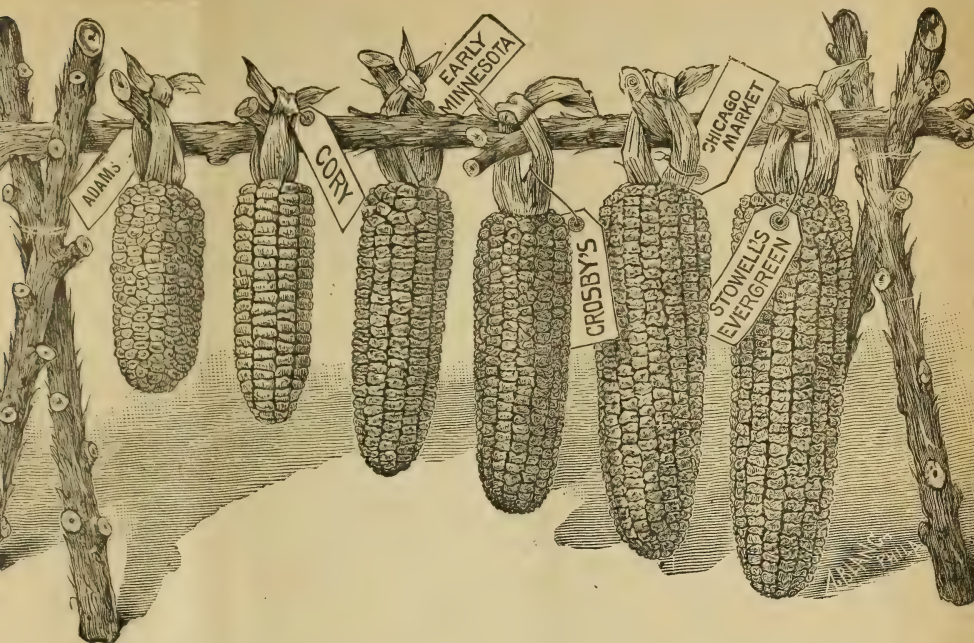
TRUE WATER.—Leaves very tender and highly flavored. Per pkt., 10c; oz., 30c; lb., \$4.00.

WINTER.—A very good variety, with large, fleshy leaves. Per pkt., 5c; oz., 15c; lb., \$1.50.

No. 86.—Pudding.—Place half pound of Indian Meal in three pints of boiling milk lightly sugared. Cook for twenty minutes, add molasses, six raw eggs, and spices; mix well together. Put in a baking dish and bake in a moderate oven. Serve with vanilla or other flavored sauce.

Green Corn should never be allowed to heat, but soon as received spread out upon a cool floor.

EXTRA EARLY ADAMS.—Very early, but more of the quality of field than of sweet corn. It is, however, the standard extra early variety in the South, and can be depended on to give a crop there when most other sorts fail. Stalks short, with no suckers, very few tassels, bearing a single, very full, short, many rowed ear, often nearly as thick as it is long, and



well covered with coarse husks; kernels white, smooth. An extremely hardy variety Per lb., 20c; pk., \$1.00; bu., \$3.50.

CORY.—The largest of the extra early sorts. The plant is stout and vigorous, but short, and it will mature a full crop earliest of any sort in cultivation. Ears eight-rowed, with red cob and very large, light pink grains. Per lb., 20c; pk., \$1.00; bu., \$3.50.

WHITE COB CORY.—Removes the only objection to the old popular Cory. Is exactly similar, except the white cob. Per lb., 20c; pk., \$1.00; bu., \$3.50.

EARLY MINNESOTA.—The old and deservedly popular Standard Early Sweet Corn; ripens a little earlier than Crosby's. Eight-rowed ears of good size, sweet, and well flavored. Stalks grow about five feet high. Per lb., 20c; pk., \$1.00; bu., \$3.50.

PERRY'S HYBRID.—This is an early twelve-rowed variety, growing only from four to five feet high, with ears as long as the Crosby, and set very low on the stalk. The kernels are white, large, sweet and very tender. It ripens with Minnesota. Per lb., 20c; pk., \$1.00; bu., \$3.50.

CROSBY'S EARLY.—A most excellent variety, remarkably early and of the best flavor. Ears of medium size, twelve or more rowed, grain very thick and sweet. A little later than the Minnesota. Per lb., 20c; pk., \$1.00; bu., \$3.50.

CHICAGO MARKET.—It is of good size, fully equal to Crosby's Early, and presents a very fine appearance, being twelve rowed and filled out to the tip of the ears, making it very salable as a market sort. It is nearly white in color, extremely tender and sweet, and very productive, sometimes yielding two or three ears on a stalk. Per lb., 20c; pk., \$1.00; bu., \$3.50.

COUNTRY GENTLEMAN OR SHOE PEG.—Very sweet and tender. The ears are short, cob very small, and the kernels of extraordinary depth, pearly whiteness, and are irregularly crowded together on the cob. Per lb., 20c; pk., \$1.00; bu., \$3.50.

BLACK MEXICAN.—Although the ripe grain is black, or bluish-black, the corn, when in condition for the table, cooks remarkably white, and is surpassed by none in tenderness. This, by many, is considered the most desirable for family use of the second early sorts. Per lb., 20c; pk., \$1.00; bu., \$3.50.

STOWELL'S EVERGREEN SWEET.—This variety is intermediate in its season; and if planted at the same time with earlier kinds will keep the table supplied till October. It is hardy and productive, very tender and sugary; remaining in a condition suitable for boiling a long time. Per lb., 20c; pk., \$1.00; bu., \$3.50.

MAMMOTH SUGAR.—This produces the largest ears of any, a single ear sometimes weighing as much as two to three pounds. It ripens a little later than the Evergreen, with larger cobs, the kernels being flatter, not horse tooth shape. Per lb., 20c; pk., \$1.00; bu., \$3.50.

EGYPTIAN OR WASHINGTON MARKET.—The latest of all; later than the Mammoth, and fully ten days later than the Evergreen. Ears large and uniform. Per lb., 20c; pk., \$1.00; bu., \$3.50.

FIELD CORN

OUR MOTTO:

“Good Varieties and Highest Vital Test.”

READ AND BE CONVINCED.

In cataloguing this branch of our business, we wish to state to our customers, and the trade in general, the value and importance of procuring not only Good Varieties of Seed Corn, but that which is grown in the very heart of the **Great Corn Belt** grown in a climate and a soil where it not only develops great vigor of stock, size of ears and richness of kernel, but where there is a climate like ours which at the right season of the year ripens and preserves it for seed of the highest vital test.

Here for untold ages in the past grew and ripened the maize of the brave Sioux, nourished by the warm rains of early summer in a rich alluvial soil, and ripened in the gentle breezes, by the soft and mellow sunshine of the finest autumn climate on earth. Here did the maize of the Indian develop to its greatest state of perfection, and the country is known in Indian tradition to this day as the “Land of the Golden Maize.” With the advance of civilization, the corn of the white man has taken the place of the Indian’s maize, and herein the center of this once wild and fertile region has be founded and built the renowned **Corn Palace City** of the world. These facts of themselves are sufficient to show that this is the Land of Corn. Where a plant develops to its highest perfection there also may be produced, with care and cultivation, the truest types and purest strains.

For a number of years we have given this branch of our business the strictest attention, and by selection year after year of our Seed Stocks, we are able to offer our customers for the coming season varieties of Seed Corn of the purest strains and truest types that are possible to produce.

Many farmers realize the value of changing seed and securing the best and truest strains and reaping the reward of their wisdom in choice by the yield of their acres. Still there are those who wait for their neighbors to get the seed first and put off buying good seed until the next year. This plan was all right before the flood when men lived hundreds of years, but ALL SHOULD realize that it’s too slow for this advanced age. Get good seed this year and improve it, still more next. The farmer is the basis of the real wealth of our country. An increase of from 1 to 5 bushels of corn per acre means millions in money to the farmers of Iowa and surrounding states.

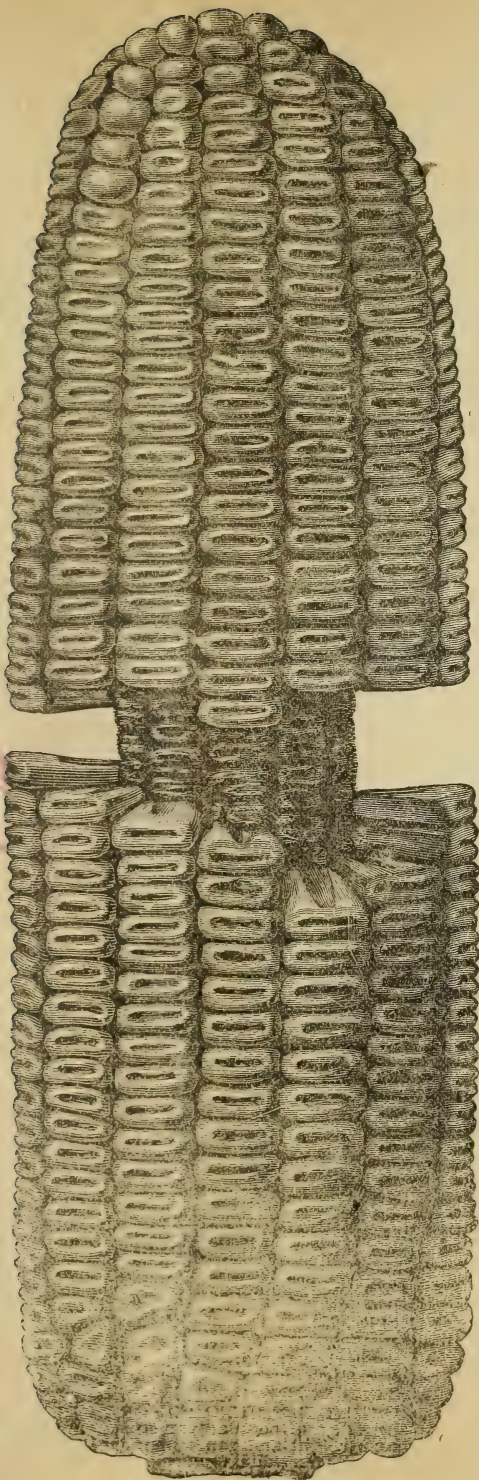
At the rate of \$2 per bushel for Seed Corn it costs only 25 cents per acre to plant your field with the purest strains of good vital seed.

We do not boast as some people do that to procure pure seed of certain varieties and kinds you must of necessity get it through us, but we do pride ourselves in stating to you that the varieties we have described in this Catalogue are not only of the purest strains, the highest developed types, but grown in the finest climate on earth for curing and ripening the corn for seed. What is true of the autumn season for curing Field Corn Seed is also of still greater value in curing and ripening for seed the different varieties of sweet or sugar corn. The great amount of saccharine matter in this corn make it often, in damp and foggy climate, hard to cure, even by kiln drying, and then it seldom ever tests over 75 per cent. to grow, whilst here in our rich autumn sunshine where fogs are seldom or never seen at that season, this corn ripens and cures to perfection and will test as much as 100 per cent. nine times out of ten.

We quote you Field Corn by ear, pound and dry measure.

PLEASE NOTE.

The Inter-State Standard Medium Late description should be read first in order to definitely understand the description of the Medium Early. By error in printing their positions were accidentally transferred.



Iowa Gold Mine.

IOWA GOLD MINE.—Satisfying ourselves of the merits of the Iowa Gold Mine Corn, we offered it to our trade for the first time in 1894; being a beautiful Corn, and indorsed by our experimental test, it took like magic. Reports of crops grown prove it to be all the name implies—a gold mine to every planter who has raised it. It is a medium late variety, doing well and ripening in good shape as far north as southern Minnesota. Stalks are heavy, good size, of a rich green color, and often bear more than one well developed and good sized ear. The grain is a rich yellow dent, long, deep kernel, and closely knit on a very small cob; will shell often as much as 64 pounds to 70 pounds of ears. Good Seed Corn costs but a trifle per acre. Every farmer should remember this, and secure some of our Iowa Gold Mine to plant for 1895. Per ear, postpaid, 15c; pk., 75c; bu., \$2.00.

YELLOW DENT LEAMING.—An excellent variety with an ordinary sized ear, having from sixteen to twenty-four rows. Has red cob and a deep, plump grain of a rich golden color, blending into a light red. It is very productive, yields from 90 to 100 bushels per acre with ordinary culture, and matures in about 100 days. It is one of the best Corns in the West today, and every one will be pleased with a trial. Per ear, postpaid, 15c; pk., 75c; bu., \$2.00.

MAMMOTH CUBAN (Dent).—It is a wonderfully prolific cropper, as many as five ears having been produced on a stalk. Ears average eight inches long and husk very easily. The grains are of medium size, bright orange yellow on top, a darker color below the dent, from eighteen to thirty-six rows on a bright red cob. Weighs sixty-one pounds per level bushel. Per ear, postpaid, 15c; pk., 75c; bu., \$2.00.

INTERSTATE STANDARD YELLOW DENT.—(Medium Early.) We have also another strain of this same selection crossed with the Pride of the North, making a safe ninety-day corn, medium early, with a larger ear than Pride of the North, and one that will yield far greater than that per acre. We especially recommend this strain of Corn for Central Dakota and Minnesota, as a safe general crop, and also as a replanting Corn, the country over. In ordering state which strain is preferred, the early or the later. Ear, prepaid, 15c; pk., 75c; bu., \$2.00.

INTERSTATE STANDARD, YELLOW DENT.—(Medium Late.)—Is a selection we have made of the common big yellow Dent Corn seen so much growing up and down the Missouri River bottoms in Iowa, Nebraska and South Dakota, and which we have crossed with the Big Leaming and other varieties of large Yellow Dent, making a strain of Large Yellow Dent Corn that combines all the rich qualities of the improved varieties with weed like tenacity of growing, and standing drouth equal to if not better than the old common stocks.

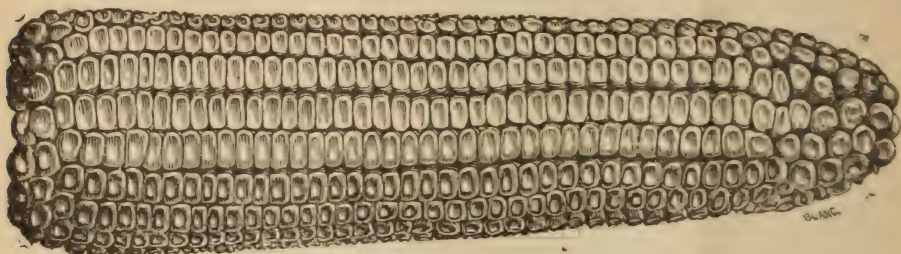
This strain is medium late, and will mature in 95 to 100 days, ripen-

ing up in good shape in Iowa, Nebraska and South Dakota. The yield from this big Corn is enormous. Per ear, postpaid, 15c; pk., 50c; bu., \$1.50.

PRIDE OF THE NORTH—This variety is by far the best Early Yellow Dent Corn yet introduced. It ripened during the past season on our farms in eighty-five

IOWA PEARL.—An early white dent which ripens in ninety days. Splendid yielder and the best of white dents. Per ear., postpaid, 15c; pk., 75c; bu., \$2.00.

TRIPLET.—The longest eared Yellow Dent Corn known: The ears 12 to 15 inches in length, and extra early, ripening in



Pride of the North.

days, and in past seasons, when all other dent varieties in this state were a complete failure, this variety ripened perfectly. It has been tried in the extreme northern portions of Dakota, and ripened in every instance. While the yield from this variety is not quite as large as from some other sorts, on account of its reliability it is by far the best sort to be planted in this section and further north. It is also valuable for Missouri, Kansas and Nebraska, getting out of the way of the hot winds with ease. It is sixteen-rowed, ears eight to ten inches in length, and has the smallest cob and longest kernel of any variety. In a test seventy pounds of ears produced sixty and three-fourths pounds of shelled corn, and only nine and one-fourth pounds of cobs instead of fourteen pounds, the usual proportion. It has yielded from sixty to one hundred bushels of corn per measured acre. Ear postpaid, 15c; pk., 75c; bu., \$2.00.

ninety days. Per ear, postpaid, 15c; pk., 50c; bu., \$1.50.

IMPROVED YELLOW FLINT.—This variety with us the past season has ripened thoroughly, and proved all that is claimed for it. Color bright yellow; ears twelve to fifteen inches long; the kernels are very large, and the cob the smallest of any of the flint varieties. It is very prolific, has been planted for several years in Dakota and Minnesota, and in almost every case has proved a complete success. Ear postpaid, 15c; pk., 75c; bu., \$2.00.

WHITE FLINT (Old Hominy Variety.)—Very similar to the Improved Yellow Flint, except in color. We have selected Old Hominy as the best variety of the White Flints, and find it matures very early. Has large silvery white kernels, a very long ear and small cob. While not so productive as the Dent varieties, it is valuable for the short seasons of the north and for second planting. Ear postpaid, 15c; pk., 75c; bu., \$2.00.

CUCUMBERS.

One ounce will plant fifty hills; two pounds will plant one acre.

For very early Cucumbers, sow the first of April in a hotbed, upon pieces of sod (grass side down), so that they can be readily transplanted to the open ground, in rich soil, when danger of frost is over, or protect by hand glasses. For early use, plant if the weather has become settled and warm in hills about four feet apart each way; thin out to four of the strongest plants to each hill, after all danger from insects is over; they succeed best in a warm, moist, rich, loamy soil; continue planting at intervals for a succession. The Cucumbers should be gathered when large enough for use, whether required or not; if left to ripen, it destroys their productiveness. For pickles, plant from June until the middle of July.

NOTES ON COOKING.—No. 100.—Salad.—Peel and cut in very thin slices and soak in salt water for two hours. Strain till very dry, serve with French dressing made after recipe No. 3.

No. 101.—Sliced. Pickled.—Peel and slice fresh Cucumbers and put in a pan and let stand with plenty of salt to draw the water. Press dry and put them

in a jar, pour over cold boiled vinegar. Add salt, pepper and a few slices of onion.

NICHOLS' MEDIUM GREEN.—One of the more recent introductions, but a valuable acquisition. It is of medium size, always straight and well formed and abundantly productive. Color dark green. Flesh crisp, tender and of the finest flavor. It is especially adapted for pickling and slicing purposes, and grows very quickly. Per pkt., 5c; oz., 10c; lb., 75c.

EARLY RUSSIAN.—The earliest variety in cultivation; small, hardy and very prolific. Vines vigorous and productive. Fruit three to four inches long, thick, oval, pointed at each end, covered with fine small spines. Per pkt., 5c; oz., 10c; lb., 75c.

EARLY GREEN CLUSTER.—A short, very early variety, color pale green, bearing in a cluster near the roots. Per pkt., 5c; oz., 10c; lb., 75c.

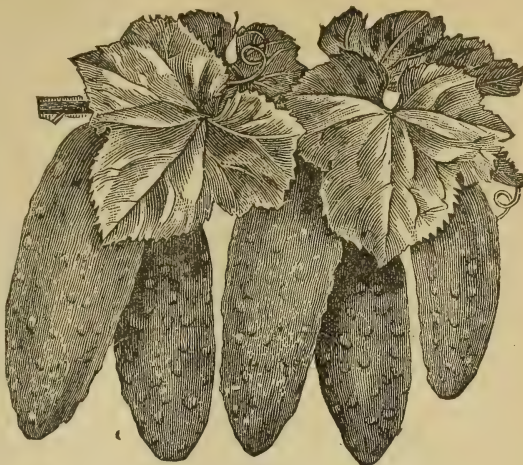
EARLY FRAME, OR SHORT GREEN.—An old and popular variety, of medium size; straight and handsome; excellent for pickles when young. Per pkt., 5c; oz., 10c; lb., 75c.

BOSTON PICKLING, (or Green Prolific.)—A distinct variety, very popular for pickles. Fruit short, very smooth and symmetrical, but pointed at each end, bright green and a great producer. Per pkt., 5c; oz., 10c; lb., 75c.

WESTERFIELD'S IMPROVED CHICAGO PICKLE.—Very popular with Chicago market gardeners, and extensively grown in that vicinity. Fruit medium length, pointed at each end, with very large and prominent spines; color deep green. Per pkt., 5c; oz., 10c; lb., 75c.

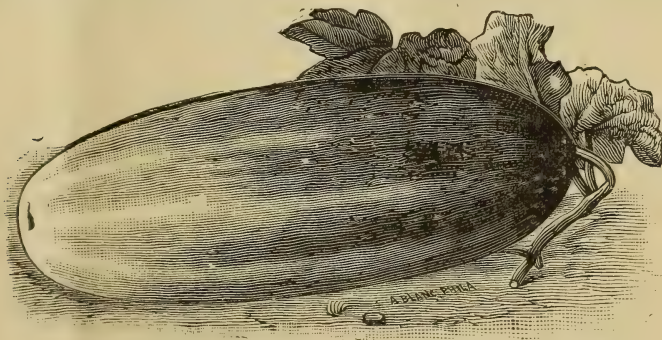
NEW PARIS PICKLING.—This is a French sort. A very strong seeder, but distinct and valuable. The fruit is very long, slender, cylindrical, densely covered with fine prickles and deep rich green in color. The flesh is very crisp and tender, making it one of the best for slicing as well as for pickles. Per pkt., 5c; oz., 10c; lb., 75c.

IMPROVED LONG GREEN.—Produced by selection from the Long Green. Vines vigorous and productive, forming fruit fit for the table nearly as early as the shorter sorts; fruit about twelve inches long, firm and crisp. The young fruit makes one of the best of pickles, and when ripe is the best of any for sweet pickles.



Westerfield's Improved Chicago Pickle.

PEERLESS, (or Evergreen White Spine).—A new and improved strain of the old variety, and different from it in that it remains a dark green color in all stages of its growth. It is also very productive and unusually tender and crisp. Taken altogether it is a valuable addition for either pickling, market or the table. Per pkt., 5c; oz., 10c; lb., 75c.



Improved White Spine or Arlington.

IMPROVED WHITE SPINE, (or Arlington).—The best table variety; also the best for forcing; grows straight and smooth; tender and of excellent quality, and a great bearer. Early. Per pkt., 5c; oz., 10c; lb., 75c.

WHITE DUTCH.—This fine variety from Germany grows to large size, perfectly smooth and is of excellent quality, and superior flavor. In beauty of form it is not equaled by any other cucumber, which renders it especially valuable for exhibition purposes. Color, pure creamy white. Per pkt., 5c; oz., 10c; lb., 75c.

SERPENT, (or Snake).—A remarkable and very interesting curiosity. The cucumbers grow curled up like a snake with the head protruding, and sometimes are six feet in length. Although they attain great size, the quality is fair. Per pkt., 5c; oz., 10c; lb., 75c.

WEST INDIA GHERKIN.—A very small, oval shaped, prickly variety. Has somewhat the appearance of a burr. Is used only for pickling. Per pkt., 5c; oz., 10c; lb., \$1.00.

DANDELION.

The Dandelion is cultivated for spring greens, or for blanching for salad. The seed should be sown in May or June, in drills half an inch deep and twelve inches apart, and the earth firmly pressed over the seed. The plants will be ready for use the following spring.

AMERICAN IMPROVED.—Per pkt., 10c; oz., 40c; lb., \$5.00.

THICK LEAVED FRENCH.—Per pkt., 10c; oz., 30c; lb., \$3.00.

EGG PLANT.

One ounce will produce about one thousand plants.

Sow the seed in hot beds early in March. When three inches high, pot the young plants, using small pots, and plunge them in the same bed, so that the plants may become stocky. They can be planted out, from the pots, when the season becomes sufficiently warm, in May or June; or they can be transplanted into a second bed to make them strong, until the weather is warm enough to transplant, about three feet apart each way, in thoroughly worked and well enriched soil. Draw the earth up to the stems when about a foot high. Egg plant seed will not vegetate freely without a strong, uniform heat, and if the plants get the least chilled in the earlier stages of growth they seldom recover. Therefore repeated sowings are sometimes necessary. Care should be observed in cutting the fruit so as not to disturb the roots of the plants.

NOTES ON COOKING.—No. 112.—Fried.—Peel the fruit and cut crosswise in slices of full diameter and of one-third of an inch in thickness; sprinkle salt between the slices and set aside for a half hour, when remove the water, dry and dip in butter and bread crumbs and fry in hot lard until brown.

No. 113.—Baked.—Peel the fruit and cut into small pieces. Place in a pan with butter and sweet oil over a fire for three minutes; add salt, pepper, and a little sauce or gravy. Take it from the pan and put in a baking dish, coat over with bread crumbs and Swiss cheese and bake in oven till quite brown.



New York Improved.

NEW YORK IMPROVED.—The leading market variety; excellent and very productive. Per pkt., 10c; oz., 50c; lb., \$6.00.

EARLY LONG PURPLE.—Differs in shape from the foregoing; early, hardy and productive. Per pkt., 10c; oz., 25c; lb., \$2.50.

BLACK PEKIN.—Early; fruit jet black; round in form and very solid, and of superior quality. Per pkt., 10c; oz., 40c; lb., \$5.00.

ENDIVE.

One ounce of seed to 150 feet of row.

A very excellent salad for fall and winter. Sow in June and July.

MOSS CURLED.—A beautiful curled variety. Per pkt., 5c; oz., 20; lb., \$2.50.

BROAD LEAVED BATAVIAN.—Chiefly used in soups and stews; requires to be

tied up for blanching. Per pkt., 5; oz., 20c; lb., \$2.00.

GREEN CURLED.—Very hardy, leaves dark green, tender and crisp. Per pkt., 5c; oz., 20c; lb., \$2.00.

WHITE CURLED.—Leaves pale green; should be used when young. Per pkt., 5c; oz., 20c; lb., \$2.00.

LEEK.

Two ounces to 100 yards of row; four pounds to the acre.



Large Flag.

This is a branch of the onion family, and is preferred by some to that vegetable. Sow the seed as early in the spring as practicable, in drills, one inch deep and one foot apart.

NOTES ON COOKING.—No. 137.—Salad.—Clean well and cut the white portion of the roots in thin slices. Drain and dry and put in a salad bowl with French dressing No. 3.

LARGE FLAG.—The most popular variety; growing very large, with broad, thick leaves. Per pkt., 5c; oz., 15c; lb., \$1.50.

GIANT CARENTAN—A mammoth growing variety of excellent quality. Per pkt., 5c; oz., 25c; lb., \$2.00.

MUSSELBURGH.—Grows to a large size and is of good quality. Per pkt., 5c; oz., 25c; lb., \$2.00.

KOHL RABI.

One ounce of seed to 100 yards of row.

This plant, used both for table and for cattle feeding, is a Cabbage in which the cultural development has been directed to the stalk, not to the leaf. The enlarged stalks, taking the globular form of Turnips, are more hardy and nutritious than Turnips.

Any good soil will produce a crop, the plants for which may be grown like Cabbage in seed beds for transplanting, or sown in permanent position in three-foot rows.

Sow the seed for table use at any period when Cabbage may be sown. Drill in rows at two feet and thin to six inches. For cattle feeding, drill the seed in Mid-

summer for Autumn development. Yield 300 to 400 bushels to the acre.

NOTES ON COOKING.—No. 132.—Boiled.—Remove the skin, cut in quarters. Boil in salted water with a little butter, drain, put in a saucepan with melted butter, stir a few moments over the fire and add Espagnole Sauce with salt, pepper, butter; mix well and serve in a deep dish.

EARLY WHITE VIENNA.—The best market sort for table use. Per pkt., 5c; oz., 20c; lb., \$2.50.

EARLY PURPLE VIENNA.—Differs from the above only in color, which is of a bluish purple. Per pkt., 5c; oz., 20c; lb., \$2.50.

LETTUCE.

One Ounce will sow 150 feet of drill; four pounds to the acre.

Lettuce thrives best in rich, moist ground. For the principal early crop sow the seed in September in the open ground; transplant when large enough into cold frames, and protect the plants during the winter in the same manner as early Cabbage; set the plants out early in April; or sow the seeds in hot-beds in February or March, and transplant into a sheltering border with a southern exposure. For successive crops, sowing may be made in the open ground as early as the spring opens, and continuing until July. Always thin out well, or the plants will not be strong. When wanted as a cut salad sow the seeds thickly in rows or broadcast.

young; when young it is exceedingly sweet and well flavored. Color light green, leaves much more frilled and savoyed. Per pkt., 5c; oz., 10c; lb., 75c.

EARLY CURLED SIMPSON, (Seed White).—An improved variety of the Silesia, and an excellent sort for forcing for early out-door culture. Similar to the above, but the plant is smaller and darker in color. The leaves are more frilled and blistered. Per pkt., 5c; oz., 10c; lb., 75c.

BOSTON CURLED, (Seed Black).—Forms a fair size but loose cluster of leaves, crisp, tender, of good quality. Is very ornamental. Is of extremely rapid growth and can be planted very closely. A good keeper. Per pkt., 5c; oz., 10c; lb., 75c.

GRAND RAPIDS, (Seed Black).—Very similar to above. Finer and better. Remains fresh a long time after cutting, and will stand shipping a long distance. Per pkt., 5c; oz., 10c; lb., 75c.

GREEN FRINGED, (Seed White).—A new variety of a delicate and peculiar shade of green, producing an abundance of tender leaves fit for use nearly all summer. It is very ornamental on the table and desirable for market or family use. Per pkt., 5c; oz., 10c; lb., 75c.

PARIS WHITE COS.—One of the best of the upright varieties; tender and crisp; should be tied up to insure blanching. Per pkt., 5c; oz., 10c; lb., \$1.00.

CURLED LETTUCES.



Black Seeded Simpson.

BLACK SEEDED SIMPSON.—For those who like a large, thin, exceedingly tender leaf, and for those markets which demand a large loose cluster of leaves rather than a solid head, this is one of the best varieties either for forcing or early sowing out of doors. Plant large, forming a large loose head; light yellowish-green in color, so that a little wilting is not noticed. Leaves large, thin, slightly ruffled and blistered, the inner ones nicely blanched, and even the large outside leaves are tender and of good quality. By far the most popular variety in our markets, and one of the best for general market garden use, as it is attractive, of excellent quality and continues a long time in condition for use. Per pkt., 5c; oz., 10c; lb., 75c.

EARLY CURLED SILESIA, (Seed White).—An early erect growing, loose heading variety, which may be used very

HEAD VARIETIES.

TOMHANNOCK, (Seed White).—A Philadelphia sort, described as follows: It forms a beautiful plant, ten to twelve inches high by nine to ten inches across. The edges of the outer leaves are of a glossy, reddish bronze, handsomely wrinkled; within the leaves are almost white, and very crisp and tender. Per pkt., 5c; oz., 10c; lb., 75c.

EARLY PRIZE HEAD (Seed White).—The best variety for the home garden, but is not adapted to market gardening, as it is so tender it will not bear handling well. Leaves thin, crisp and extremely tender. Plants large, deep green, tinged with red. Goes to seed very slowly. Per pkt., 5c; oz., 10c; lb., 75c.

DEACON (Seed White).—A fine new variety with round, compact heads, four to five inches in diameter; leaves very thick, dark green, tender and of unusually fine quality. Very distinct and valuable. Per pkt., 5c; oz., 10c; lb., 75c.



FRANKFORT HEAD, (or Salamander, Seed Black).—The best light colored, smooth, thick leaved head lettuce. Plant light, bright green, with many broad, smooth leaves, nearly all of which are gathered into a dense, round head, which is slow to run to seed. Leaves very thick, the inner ones blanched to a light yellow, tender and of a rich flavor. Per pkt., 5c; oz., 10c; lb., 75c.

DENVER MARKET (Seed White).—The leaves are beautifully marked and blistered, very crisp and tender and of excellent flavor. By these blistered leaves it distinguishes itself from any other kind of Lettuce now grown. The shape of the head resembles somewhat the "Hanson," but is more oblong. Per pkt., 5c; oz., 10c; lb., 75c.

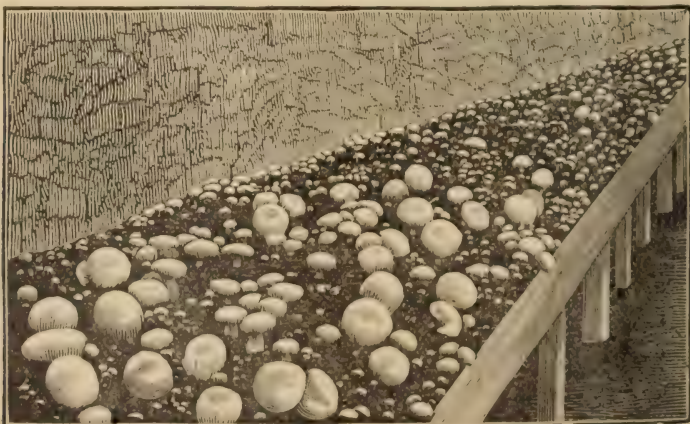
CALIFORNIA CREAM BUTTER, (Seed Black).—A new variety of Cabbage Lettuce, with round solid heads, as shown in the illustration; outside, the heads are of a medium green, slightly marked with small brown spots; within the leaves are of a rich cream yellow color, most refreshing in appearance, and particularly rich and buttery to the taste. The heads are of good size, compact, very hard and solid. It is medium early and one of the very best summer varieties of head lettuce we have ever seen. It is a black seeded variety and stands summer heat better than the Philadelphia Butter, the Deacon, or any other white seeded variety. The heads are so solid that, generally, they have to be cut before any seed stalk can make its appearance. Per pkt., 5c; oz., 10c; lb., 75c.

HANSON, (Seed White).—One of the best varieties in cultivation; heads large, solid, heavy and very crisp and tender; the leaves are of a beautiful green outside and white within; endures summer heat well. So slow to go to seed that it often fails to form any seed stock.

WHITE SEEDED TENNIS BALL, (or Boston Market.)—A fine early sort, small heads, very hardy, valuable to grow in cold frames in winter. Per pkt., 5c; oz., 10c; lb., 75c.

BLACK SEEDED TENNIS BALL.—Well formed heads, hardy and crisp, of excellent quality; one of the earliest of the heading variety. Per pkt., 5c; oz., 10c; lb., 75c.

MUSHROOM SPAWN.



Bed of Mushrooms.

Mushrooms may be grown in a warm cellar or shed in winter or in the open air in summer. Take partially dry fresh horse manure and lay it in a heap to fer-

ment; turn and mix it well every few days and when well and equally fermented, which will be in from ten to fifteen days, it may be made into a bed four feet wide

and about two feet deep, mixing it well together and beating or treading it firmly. As soon as the temperature of the bed falls from 75 to 50 degrees the spawn may be inserted in pieces about the size of a walnut, about two inches deep and six inches apart. Cover with loamy soil about two inches deep and beat it down evenly and firmly. Finish off with a covering of clean straw or hay about a foot thick. Water, when necessary, with lukewarm water, and expect mushrooms in from four to six weeks.

ENGLISH.—15c per lb.; 8 lbs., \$1.00; by mail, 10c per lb. extra.

MARTYNIA.

The seed pods are used for pickling, and should be gathered green while tender. Sow in the open ground in May and transplant two feet apart.

MARTYNIA PROBOSCIDEA.—Per pkt., 5c; oz., 25c; lb., \$3.00.

MUSTARD.

Five ounces to 100 yards of row. Four pounds to acre.

Used as a small salad. The seed is used for flavoring pickles, peppersauce and medicinal purposes. Sow for salad thickly, early in the spring, in shallow drills, or in frame or boxes during the winter.

WHITE LONDON.—Best for salads. Per pkt., 5c; oz., 10c; lb., 40c.

BLACK OR BROWN.—More pungent than the white; for culinary use. Per pkt., 5c; oz., 10c; lb., 40c.

CHINESE WHITE.—Leaves very large and broad, growing from the base of the stem; excellent for use as a spinach. Per pkt., 5c; oz., 15c; lb., \$1.25.

NASTURTIUM, or Indian Cress.

Four ounces to 100 yards of row.

Cultivated both for use and ornament; the seeds while young and succulent, are pickled and used as capers. The young leaves are also useful in salads. Its beautiful scarlet and orange colored flowers,

which bloom freely all summer, add a charm to the garden.

TALL MIXED.—Excellent for covering fences, trellis work, etc. Per pkt., 5c; oz., 15c; lb., \$1.50.

DWARF MIXED.—Good for borders. Per pkt., 5c; oz., 30c; lb., \$3.00.

OKRA, OR GUMBO.

Twelve ounces to 100 yards of row; 12 pounds to the acre.

Extensively grown for the seed pods, which are used in making soups; they can also be pickled, like capers, and make an excellent salad. The seed should be sown as soon as the ground is warm in the spring, in a rich soil. The dwarf varieties are preferable, being more productive and requiring less space.

NOTES ON COOKING.—No. 165.—Boiled.—Wash and cook in cold water to a boil, refresh and cook again with boiling water till tender. Add butter and salt and serve with butter sauce as described under Recipe No. 2.

No. 166.—Stewed.—Wash and cut off ends, place in stewing pan with a little water, boil until soft, drain, season and serve with melted butter.

No. 167.—Vegetable.—Cut the Okra in small pieces, put in a pan with butter and sweet oil, and let it simmer for three minutes, add tomato sauce, salt, pepper and small pieces of butter. Or—

No. 168.—Soup.—The Okra for soup must be tender, which condition can only be found when the pods are small. To prepare Okra Soup cut chicken into small pieces, boil, refresh, add Okra cut in small sections, rice and tomatoes. Continue boiling till the chicken is quite tender, season with pepper and salt.

IMPROVED DWARF GREEN.—Long, slender pods; very productive and only fourteen inches high. Per pkt., 5c; oz., 10c; lb., \$1.00.

DWARF GREEN.—Small, green, smooth pods. Per pkt., 5c; oz., 10c; lb., \$1.00.

TALL GREEN.—Often grows four or five feet high; long ribbed pods. Per pkt., 5c; oz., 10c; lb., \$1.00.

MUSK MELON.

One ounce will plant about 60 hills; 2 or 3 pounds for 1 acre.

For the past few years we have been devoting much time and care to testing the merits of all kinds of melons, especially early varieties for our northern and north-western trade. For this purpose we have an experimental station here at Sioux City, where tests are made in this climate and soil, and the varieties we have catalogued are both as to quality and time of ripening thoroughly tested. The Extra Early varieties mentioned are especially calculated for the northern planters and can be depended on to ripen for them. Second early and late varieties doing better as we go south.

Melons thrive best in a light rich soil. Plant early in May, when the ground has become warm and dry, in hills six feet apart each way for Musk Melons, eight feet for Water Melons. Previous to sowing the seed, mix a few shovelfuls of well-rotted manure in each hill, and plant in each twelve to fifteen seeds; after all danger of the bugs is over, thin out to three plants per hill. When about one foot long, pinch off the tips to make them branch, as it strengthens the growth of the vines,

and makes the fruit mature earlier. A few hills for early use may be had by sowing on pieces of sod in a hot-bed, and when warm enough transplant to open ground.



Wilson's Extra Early.

WILSON'S EXTRA EARLY.—A variety of our own introduction and positively the earliest Melon we have seen. Fruit medium size, flattened globe shape, ribs large,

irregular width and covered with coarse netting. Flesh green and of the finest flavor. For years this has been the first Melon marketed in this section, and while we have not yet developed it to our satisfaction, we have decided to offer it this year as the earliest Nutmeg Melon in cultivation. Per pkt., 5c; oz., 10c; lb., 75c.

JENNY LIND.—One of the extra early varieties and one of the most popular on account of its nice convenient size. Fruits globe shaped, flattened at both ends. Flesh green. Ribbed and covered with shallow netting. Per pkt., 5c; oz., 10c; lb., 75c.



EMERALD GEM, (Extra Early).—This is an entirely distinct variety, the rind being very deep emerald green in color, and though ribbed, entirely free from netting. The vines are hardy, vigorous and prolific, ripening the fruit extra early, very thoroughly and evenly. The flesh, which is thicker than in any other melon of its size, is of a suffused salmon color, and ripens thoroughly to the extreme thin green rind; it is peculiarly crystalline in appearance; the flavor is sweet and luscious beyond description. Per pkt., 5c; oz., 10c; lb., 75c.

GOLDEN NETTED GEM.—Extra early. None earlier. In shape it is almost a perfect globe, growing remarkably uniform in size, weighing from 1½ to 1¾ pounds each. It is thick meated, the flesh being light green in color and uniformly of fine, luscious flavor, skin green regularly ribbed and thickly netted. It is almost as solid as a cannon ball and will keep well five to seven days after picking. It is also extra early in ripening. Per pkt., 5c; oz., 10c; lb., 75c.

ACME, (or Baltimore Cantaloupe.)—It is quite early, very large and showy, pointed at the ends, strongly netted, thick, rich green flesh. It is unquestionably the best and most profitable variety for shipping, its carrying qualities being unequalled by any other variety. Per pkt., 5c; oz., 10c; lb., 75c.

WHITE JAPAN.—An early, medium sized, roundish variety; skin cream white. Flesh green and very fine flavored. Per pkt., 5c; oz., 10c; lb., 75c.

EXTRA EARLY CITRON.—A small, round melon valuable on account of its extreme earliness and great productiveness. The skin is green, becoming yellowish at maturity. The flesh light green, sweet and of fair quality. Per pkt., 5c; oz., 10c; lb., 75c.

SMALL GREEN NUTMEG.—Early. Fruit of medium sized, slightly ribbed, globular. Skin dark green, becoming yellow when over ripe, and nearly covered with broad shallow netting. Flesh thick, a little coarse, but of fine flavor. Per pkt., 5c; oz., 10c; lb., 75c.

EARLY HACKENSACK.—Ten days earlier than Hackensack. Fruit large, globe shaped, flattened at ends. Ribs large and of irregular width, densely covered with coarse netting. Flesh green, thick and of finest flavor. Per pkt., 5c; oz., 10c; lb., 75c.

HACKENSACK, (or Turk's Cap.)—Second early. Grows uniformly to a large size; round in shape, flattened at the ends, flesh of green, of most delicious flavor; very productive. Per pkt., 5c; oz., 10c; lb., 75c.

THE BANQUET MUSKMELON.—Chosen after years of careful selection as the most excellent of all Muskmelons. The originator, Mr. C. P. Coy, regards it as his greatest production and likely to supersede all red fleshed Melons. Similar to the Emerald Gem, with dark, rich salmon color; uniformly thick, but a little larger and differs from it in its outer appearance. The skin is densely netted over the entire surface, making it a very handsome melon. Per pkt., 5c; oz., 10c; lb., 75c.

OSAGE, (or Miller's Cream.)—Second early or main crop. A new style Cantaloupe or Musk Melon. Fruit slightly oval and regularly rounded at the ends. Lightly ribbed and slightly netted; skin very dark green; extremely thick fleshed, the edible portion extending to the very rind. Flesh deep orange and very sweet. Cavity small. A very showy new variety. A good shipper; vine very hardy; intermediate in ripening. Suitable for both light and heavy soils, and certain to sell wherever introduced. Per pkt., 5c; oz., 10c; lb., 75c.

MONTREAL IMPROVED GREEN NUTMEG.—Main crop or late variety. The fruit is nearly round, flattened at the ends, deeply and very regularly ribbed; skin green, densely netted; flesh remarkably thick, light green, melting and of a delicious flavor. They are very regular in shape, and uniformly grow to a very large size. To all who desire to raise the handsomest possible melons for exhibition, or extra large, fine melons for market, we highly recommend the Montreal Improved Nutmeg. Per pkt., 5c; oz., 10c; lb., 75c.



SHUMWAY'S GIANT.

Tests in our Trial Gardens at Walker's Island show this melon to be worthy of special mention, and one of the finest eating Melons in cultivation. Per pkt., 5c; oz., 10c; lb., 75c.

SURPRISE. — Extra early. Skin cream colored and very thin, flesh thick, salmon colored; very early, exceedingly productive and of delicious flavor. Per pkt., 5c; oz., 10c; lb., 75c.

WATER MELON.

One ounce for thirty hills; four pounds to the acre.

Water Melons require a rich, though rather sandy soil for best development. Cultivate exactly as for Musk Melon, except that the hills should be just double the distance apart, namely, eight and ten feet.

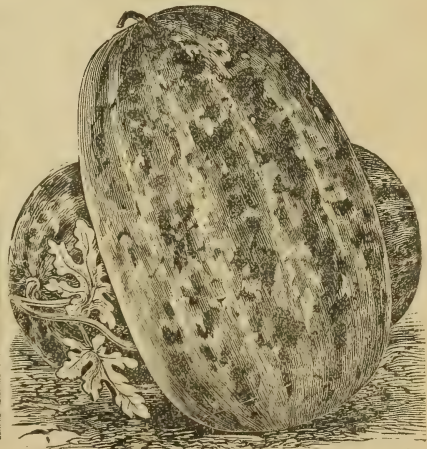
EXTRA EARLY VARIETIES.

VICK'S EARLY.—This melon is highly prized for its extra earliness; oblong in shape, but irregular in color; smooth, size medium, flesh light pink, solid and sweet. Per pkt., 5c; oz., 10c; lb., 75c.



Stokes' Extra Early.

STOKES' EXTRA EARLY.—The flesh is deep scarlet, remarkably solid, and in delicious sugary flavor is unsurpassed. Their average weight is about fifteen pounds. The seed is very small, being about half the size of other melon seeds. They are also much more productive than the larger sorts, and for family use are unequalled. Per pkt., 5c; oz., 10c; lb., 75c.



Phinney's Early.

PHINNEY'S EARLY.—A very early variety; medium and uniform size, and of beautiful form. One of the best croppers we know of. The skin is smooth, with uniform, narrow, white mottled and dark green stripes. Flesh deep red, of very superior quality; early and productive. A valuable market variety. Per pkt., 5c; oz., 10c; lb., 75c.



Hungarian Honey.

HUNGARIAN HONEY.—This is without question the finest melon for family gardens, as it is decidedly the sweetest, richest-flavored of all Water Melons. They are nearly round in shape, dark in color, and weigh about ten pounds. The flesh is of a brilliant red color, and absolutely stringless, melting and surprisingly sweet and luscious, of a very rich honey flavor, richer and sweeter to the taste than any other melon. The melons ripen early; vine strong and healthy, hardy and productive. Per pkt., 5c; oz., 10c; lb., 75c.

EARLY VARIETIES.

THE VOLGA.—Is cultivated on the lower Volga, near the Caspian sea, for shipment to St. Petersburg and Moscow. Its solidity and hardness are remarkable, and it therefore carries well. In productiveness it surpasses most sorts, two melons being sometimes borne at adjacent joints of the same vine. In form it is nearly perfectly globular. In color it is so pale green as to be nearly white, with almost imperceptible stripes. Although so solid and hard, the rind is not thick. The flesh is remarkably crisp, and when fully ripe, very sweet, luscious and red in color. Per pkt., 5c; oz., 10c; lb., 75c.

SEMINOLE.—A very early variety, noted for its large size and great productiveness. It is of a light green and gray color, smooth and well proportioned. Their flavor is excellent. Both light green and gray melons are found on the same vines, and are identical in everything except color. About three-fourths of the melons are of the lighter color, and the remaining fourth gray. A very desirable sort to plant for the table. Per pkt., 5c; oz., 10c; lb., 75c.

MOUNTAIN SWEET.—Long oval; skin striped and mottled; flesh red, solid, very sweet and of fine flavor. Well known and an old favorite in most southern sections. Per pkt., 5c; oz., 10c; lb., 75c.

MOUNTAIN SPROUT.—Fruit of the largest size, longest oval; skin dark green, marbled with lighter shades; red fleshed of excellent quality. Per pkt., 5c; oz., 10c; lb., 75c.

ICE CREAM, or PEERLESS, (True White Seeded).—Flavor always good; sweet and delicious; flesh solid and of rich scarlet color; seeds always white. The form is oblong, the rind is quite thin and dark green in color. Per pkt., 5c; oz., 10c; lb., 75c.

DARK ICING, (or Ice Rind).—In round form; white seeded. This fine melon can scarcely be praised too highly, on account of its solidity, thin rind and rich, luscious, sugary flavor. There are two types of icing; one dark-skinned, the other light-skinned. The objection to the light-skinned is that it shows any bruise, and

is soon disfigured for market purposes. Our seed has been selected with unusual care, all from dark-skinned melons. Per pkt., 5c; oz., 10c; lb., 75c.

SCALY BARK.—This is one of the most popular of the newer varieties; shape oblong and very large, often weighing from forty to fifty pounds each. The skin is smooth, dark green in color with light stripes, and when fully ripe presents an appearance somewhat resembling fish scales; this together with the roughness of the rind, gives the variety its name. The flesh is light crimson, very sweet and of excellent quality. Per pkt., 5c; oz., 10c; lb., 75c.

BOSS.—Vines small, but vigorous, with small, finely divided leaves. Fruit above medium size, long, with rounded ends, very dark green skin, and exceedingly bright red flesh, which extends to within one-half inch of the surface, and is very sweet. Seed small, dark brown. It is an excellent sort for home use, and a good shipper. Per pkt., 5c; oz., 10c; lb., 75c.

LIGHT ICING.—For description see Dark Icing. Price same.

MAIN CROP VARIETIES.

KENTUCKY WONDER.—Oblong in shape, skin dark green, flesh a beautiful scarlet color, crisp and not tough, rich and sugary flavor, always firm, very solid and never mealy. Attains an average weight of forty to sixty pounds. Per pkt., 5c; oz., 10c; lb., 75c.

CUBAN QUEEN.—Beautifully striped dark and light green; vigorous in growth; flesh bright red, solid, luscious, crisp and sugary, and in delicious flavor unsurpassed; an excellent keeper, and although the rind is unusually thin, bears shipping well. Per pkt., 5c; oz., 10c; lb., 75c.

FLORIDA FAVORITE.—It is oblong in shape, growing to very large size; rind dark, with light green stripes, flesh light crimson, very crisp and deliciously sweet; seeds rather small and of light creamy white color. Per pkt., 5c; oz., 10c; lb., 75c.

GYPSY, (or Georgia Rattlesnake).—One of the largest varieties, and stands shipment long distances. Fruit cylindrical, square at the ends, smooth, distinctly striped and mottled light and dark green. Flesh bright scarlet and very sweet. Per pkt., 5c; oz., 10c; lb., 75c.

DELAWARE.—This variety is the result of a cross between the Iron Clad and the old Mountain Sweet. It is oblong in shape and very thick. The skin is beautifully striped, dark and light green, and they are very true, both in markings and in uniformity of size. The flesh is brilliant red and ripens within one-half to three-fourths of an inch to the rind; very solid, luscious and sugary, entirely free from strings and of most excellent flavor, resembling that of the old Mountain Sweet. Per pkt., 5c; oz., 10c; lb., 75c.

PRIDE OF GEORGIA.—The Melons are perfectly round in shape, striped light and dark green, uniformly of fair market size; the flesh is bright red and sweet. Per pkt., 5c; oz., 10c; lb., 75c.

DIXIE, (Cross Between Mt. Sweet and Kolb's Gem).—A new and very desirable variety. Has tough rind, long keeping qualities, and is very productive. It is entirely free from stringiness. Vines vigorous and hardy. Melons medium size to very large. Color of skin dark green, striped with lighter shade. Flesh bright scarlet and very luscious, ripening close to the rind. Our stock of this variety is very carefully selected. Per pkt., 5c; oz., 10c; lb., 75c.

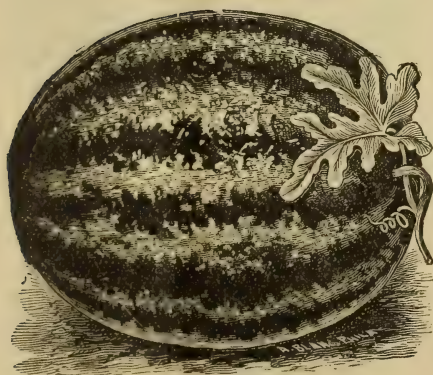


DIXIE.—For description see page 28.

LATE VARIETIES.

GRAY MONARCH.—This is one of the largest Melons grown, and like the Mammoth Ironclad, is valuable for exhibition purposes. The outside skin is a mottled gray. The flesh is a bright crimson, sugary, and of delicious flavor. This is one of the later varieties, but ripened perfectly with us last year. To all who want a large and deliciously sweet Melon, we say give this variety a trial. Per pkt., 5c; oz., 10c; lb., 75c.

MAMMOTH IRONCLAD.—This melon grows to a larger uniform size than any other known variety, weighing from 60 to 90 pounds each. They are enormous yielders, flesh very red, more solid than in any other melon, and of excellent flavor. The rind is extremely tough and hard—hence their name Ironclad—rendering them valuable for shipping, while the keeping qualities are not surpassed by any other Melon. In every way they are the most desirable variety offered to the public. Per pkt., 5c; oz., 10c; lb., 75c.



Kolb's Gem.

KOLB'S GEM, (or American Champion).—Resembles the Cuban Queen in general appearance, but the colors are brighter and it is more distinctly ovoid in shape. The flesh is bright red, firm, coarse grained, but exceedingly sweet and juicy. The rind is thin, but very hard and firm, forming a distinct shell, which protects the Melon and also gives it remarkable keeping qualities; considered the best shipper of any. Per pkt., 5c; oz., 10c; lb., 75c.

BLACK SPANISH.—Grows to a large size, almost perfectly round; skin very dark; flesh red and sweet. A standard market variety. We have a very choice strain of this sort. Per pkt., 5c; oz., 10c; lb., 75c.

ONION.

One ounce for one hundred feet of drill; four pounds for one acre.

SETS FROM SEED.

Drill when the Apple is in bloom, sixty to seventy-five pounds of seed to the acre. At Midsummer, or whenever the tops die, remove the small bulbs, buttons or sets, as they are indifferently called, produced by this process, to a dry place. In the Autumn, or early in the following Spring, replant them in rows, the sets two inches apart, the rows wide enough to hoe between them. Observe: If not sown quite thick enough in the first instance, they attain too large a size, and when replanted shoot to seed.

LARGE ONIONS FROM SEED.

PREPARATION.—In order to insure a good crop of Onions a liberal use of manure is very essential. First remove all refuse of previous crops in time to complete the work before the ground freezes up, and spread the manure evenly. Use fifty cart loads per acre. Cultivate this in thoroughly. Avoid tramping the ground during the winter. Early in the spring drag thoroughly and go over again with hand rakes. As soon as this is done, mark the ground into straight rows, fourteen inches apart, so as to be able to cultivate the crop economically. Next take a hand seed drill and adjust by testing on a barn floor. Sow seed about one-half inch deep. Thin seeding gives much larger Onions than thick. If drill has no roller attachment roll well with a hand roller immediately after planting.

CULTIVATION.—Give the Onions the first hoeing, just skimming the ground between the rows, as soon as they can be seen the length of the row. The blade of the hoe we use for this purpose is eight inches long and one and one-half broad, with a long crooked shank, set in a handle five feet long. This hoe allows the earth to pass over the blade without moving it from its place. Hoe again in a few days, this time close up to the plants, after which weeding must be continued. This operation requires to be carefully and thoroughly done. The weeder must work on his knees astride of the row, stirring the earth around the plants, in order to destroy any weeds that have just started. In ten days or two weeks they will require another hoeing and weeding similar to the last; and two weeks later give them still another hoeing, and, if necessary, another weeding. If the work has been thoroughly done at the proper time, the crop will not require further care until ready to gather.

GATHERING.—As soon as the tops die and fall the crop should be gathered by pulling four rows and laying them in a single one, the tops all one way, and then returning on the next row, forming a similar row, but with the tops in the opposite direction; laying the tops in this way greatly facilitates the "topping." If the weather is fine they will need no attention while curing, but if it is not they will need to be stirred by simply moving them slightly along the row. When the tops are perfectly dry cut them off about half an inch from the bulb, and throw each pair of rows together, forming windrows about nine feet apart. After a few days more of bright weather they will be fit to store.

NOTES ON COOKING.—No. 175.—Stewed.—Remove the coarse skin, cut in slices and put in saucepan with fresh butter and let simmer until a light brown, add some Espagnole and a little Worcestershire sauce, salt and pepper. Cover and cook for twenty minutes.

No. 176.—Baked.—Select largest and most perfect Onions and boil for an hour. Peel off outer portion and put each Onion in a buttered stew pan with Espagnole sauce and broth; sprinkle a little sugar and put a small piece of butter on each Onion. Place a buttered paper on the dish and bake in a moderate oven.

No. 177.—Fried.—Wash, cut in thin slices, dip in cream, add salt, pepper and roll in flour, fry in hot lard till crisp.

EXTRA EARLY RED.—A medium size flat variety; an abundant producer, and very uniform in shape and size; moderately strong flavored, and comes into use nearly two weeks earlier than the Large Red Wethersfield; very desirable for early market use. Per pkt., 5c; oz., 20c; lb., \$2.50.



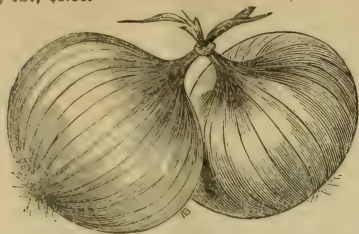
LARGE RED WETHERSFIELD.—This is the standard red variety and a favorite onion in the east, where immense crops are grown for shipment. Large size; skin deep purplish-red; form round, somewhat flattened; flesh purplish-white; moderately fine grained, and stronger flavored than any of the other kinds. Very productive, the best keeper and one of the most popular for general cultivation. It is more inclined to form large necks if planted on unsuitable soil than the Danvers, but is the best variety of any on poor or dry soils. Per pkt., 5c; oz., 20c; lb., \$2.50.

EARLY RED GLOBE.—Earliest of the red variety; fine grain and of good size; a great favorite where it is well known. A fine bunch Onion, or for summer and fall use. Per pkt., 5c; oz., 15c; lb., \$1.50.

LARGE RED GLOBE.—Matures nearly as early as the flat sorts, and is very similar in all respects, except color, to the Southport Yellow Globe, but ripens somewhat later. It grows to a large size, and is particularly mild and tender. A good keeper, and considered one of the best of the red Onions. Per pkt., 5c; oz., 20c; lb., \$2.50.

WHITE PORTUGAL. (or American Silverskin).—A large, flat Onion of mild fla-

vor; fine for early winter use, and much esteemed for pickling. It is the best keeper of the white varieties. Per pkt., 5c; oz., 25c; lb., \$3.50.



Yellow Globe Danvers.

YELLOW GLOBE DANVERS.—Reliability for bottoming and large yield are both combined in this popular variety. It cannot be too highly recommended. It is extensively grown for market, and frequently produces 600 bushels per acre from seed sown in the spring. The genuine Danvers is a very handsome, round Onion, thick through, of good size, with thin, yellow skin; flesh white, fine-grained, firm, mild, and of excellent quality. It ripens early, keeps well, and sells readily.

WHITE SILVERSKIN.—The bulbs are comparatively small and very white. Grows rapidly when young. Very valuable for bunching. Per pkt., 5c; oz., 25c; lb., \$2.50.

WHITE GLOBE ONION.—A large, globe-shaped Onion, firm, fine-grained, of mild flavor; keeps well. This is one of the handsomest Onions grown, of beautiful shape, clear, white skin, and commands the highest market price. Per pkt., 5c; oz., 25c; lb., \$3.50.

MAMMOTH SILVER KING.—This mammoth variety is one of the largest in cultivation, averaging from fifteen to twenty-two inches in circumference, and often weighing two and a half to four pounds. It matures early and is uniformly of large size and fine shape, being flattened but very thick. The skin is of a beautiful silvery white, flesh snowy and tender, of a very mild, sweet flavor. Per pkt., 5c; oz., 20c; lb., \$2.50.

SPANISH KING, (or Prize Taker).—The outside skin is of a rich yellow straw color, while the flesh is white, sweet, mild and tender. They bottom well, are free from stiff necks and have produced more bushels (1,127) of marketable Onions to the acre than any other known variety. In market it attracts marked attention, and although only offered to a limited extent has always been admired and selected at three times the price of any other sort on sale. Per pkt., 5c; oz., 25c; lb., \$3.50.

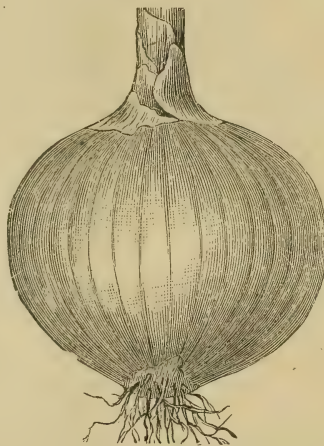
YELLOW STRASBURG, (or Dutch).—One of the oldest varieties; bulbs quite flat, of good size; skin yellow, of darker color than the Danvers; flesh white; of mild flavor; keeps well. Per pkt., 5c; oz., 15c; lb., \$2.00.

QUEEN.—A silver skinned variety, of quick growth and remarkable keeping qualities. If sown in early spring it will produce Onions one to two inches in diameter early in summer, and if sown in July, will, with favorable weather, be ready to pull late in autumn, and be sound and fit for use until the following summer. Particularly valuable for pickles, as if sown thickly, they will mature perfect, hard Onions from one-half to three-quarters of an inch in diameter. Per pkt., 5c; oz., 20c; lb., \$2.00.

GIANT WHITE ITALIAN TRIPOLI, (El Paso or Large Mexican).—Of large size and most beautiful form, with fine, white skin. The first season from the black seed it will grow an onion from one to one and a half pounds; but to attain the full size the bulbs should be set out the following spring. Per pkt., 5c; oz., 15c; lb., \$2.00.

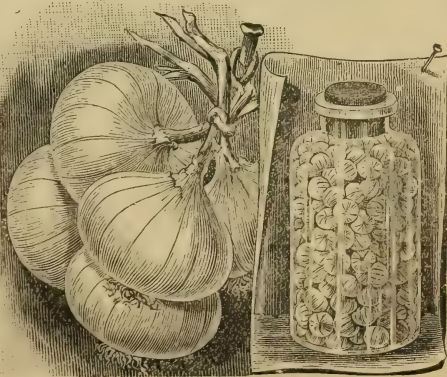
RED MAMMOTH TRIPOLI, (or Bermuda Red).—Similar in shape and size to the Giant White Tripoli. Skin thin and of a rich blood-red color; flesh white, fine-grained. Per pkt., 5c; oz., 15c; lb., \$2.00.

NEAPOLITAN MAGGIAJOLA, (or Italian May Onion).—A large, beautiful, silvery white-skinned variety, of handsome, flat shape, of fine flavor and quality. In May and June this Onion has almost a monopoly of the markets in Italian towns. Per pkt., 5c; oz., 15c; lb., \$2.00.



Giant Rocca.

GIANT ROCCA.—An immense Onion. Globular in form; skin light brown; flesh mild and tender. It will produce a large Onion from seed the first season, but to attain the largest growth, very small bulbs or sets should be put out the second spring, when they will continue increasing in size, instead of producing seed, as is the case with American Onions. Per pkt., 5c; oz., 15c; lb., \$2.00.



New Barletta Onion.

NEW EXTRA EARLY BARLETTA ONION.—This distinct new variety is the very earliest Onion in cultivation, being fully two weeks earlier than the Early White Queen. At maturity the tops die down directly to the bulb, leaving the neatest and most handsome little bulbs imaginable. They are of a pure paper

white color, very mild and delicate in flavor, from one inch to one and a half inches in diameter and three-fourths of an inch in thickness. Its extreme earliness and fine quality cannot fail to make it a favorite in every garden. Both for table use and pickling it is most valuable. Per pkt., 10c; oz., 20c; lb., \$2.25.

ONION SETS.

TOP SETS, (or Buttons).—These produce on the top of the stalk instead of seed, a number of small bulbs or Onions, about the size of acorns, which, if planted, will produce a large Onion, maturing earlier than from seed. The large Onion produces the top Onion, and the little top Onion produces the large Onion. Market price.

RED BOTTOM SETS.—Produced by sowing seed very thickly in the spring and not thinning out. They mature under this method when about half an inch in diameter; and are used precisely as top Onions are, setting them out in the spring, instead of sowing seed. Market price.

YELLOW BOTTOM SETS.—Identical with the preceding, except in color, and used in the same manner.

WHITE BOTTOM SETS.—The seed of the White Silverskin or White Portugal varieties are used to produce the white set. They do not keep as well as



Top Sets or Buttons.
the red or yellow, but produce beautiful white Onions early in the season. Market price.

PARSNIP.

Three ounces to 100 yards of row; eight pounds to acre.

Sow in April or early in May, as parsnips require a long season to mature. Cultivate the same as carrots. They may be dug in the Autumn and stored for winter use, but if left in the ground until the following spring they are very much improved in flavor. Sow a liberal quantity of seed, as from its nature it does not always come up well.

NOTES ON COOKING.—No. 189.—Fried.—Boil until tender, remove skin, cut in slices, dip in butter, roll in bread crumbs, and fry dry in hot lard.

No. 190.—Saute.—When boiled, cut in

slices, place in frying pan with butter, salt, pepper and hashed Parsley.

LONG, SMOOTH, WHITE, (or Hollow Crown).—Long, white, very smooth, with no side roots; tender and of very fine flavor. Per pkt., 5c; oz., 10c; lb., 50c.

STUDENT.—An imported variety of much merit; good size and smooth. Per pkt., 5c; oz., 10c; lb., 60c.

MALTESE.—An improved variety, very handsome and desirable; a little shorter than the Long White, and better for shallow soils. Per pkt., 5c; oz., 10c; lb., 80c.

PARSLEY.

One ounce for 200 feet of drill; 5 to 6 pounds for an acre.

Parsley seed is very slow to germinate, consequently should be planted very early. Make drills fourteen inches apart and thin to four inches apart. For garnishing purposes nothing equals Parsley, and it is also used in salads and soups.

PLAIN LEAVED.—A sort not much curled. Used largely for soups on account of its being a stronger flavor than the other varieties. Per pkt., 5c; oz., 10c; lb., 75c.

DOUBLE CURLED.—A fine variety, well curled, in common use for general crop. Per pkt., 5c; oz., 10c; lb., 75c.

CHAMPION MOSS CURLED.—A most elegantly curled variety; rather dwarf and of the richest green; very ornamental. Per pkt., 5c; oz., 10c; lb., 80c.

CARTER'S FERN LEAF.—A new, handsome and ornamental sort; fern-like and mossy in appearance; excellent for table decorations. Per pkt., 5c; oz., 10c; lb., \$1.00.

HAMBURG, (or Roofed).—A rooted variety of which the roots are used for soups and stews. Per pkt., 5c; oz., 10c; lb., \$1.00.

PEAS.

One quart will plant about 100 feet of drill; one and a half bushels for one acre. Wrinkled peas weigh 56 lbs. per bu.; smooth peas 60 lbs.

CULTURE.—For early peas the soil should be light, warm and sheltered, but for general crop a moderately heavy soil is better. Fresh manure, very rich or wet mucky soil should be avoided, as they cause a rank growth of vine at the cost of the quality of the peas. Sow as early as possible a few of the earliest varieties on warm, quick soil, prepared the fall before. The general crop can be delayed until later, but we have met with better success from sowing all the varieties comparatively early, depending for succession upon selecting sorts that follow each other in ripening. The first sowing will mature earlier if covered only one inch deep, but the varieties do better if planted in trenches three to six inches deep, covered with one or two inches of soil until the plants are above the surface, then filling the trenches. This will secure deep rooting, preventing mildew and prolong the season. If the peas are covered to the full depth at first, or if water is allowed to stand in the trenches they will not make a good stand of healthy plants.

The crop should be gathered as fast as it is fit for use. If even a few pods begin to ripen, new pods will not only cease to form, but those partly advanced stop growing.

Wrinkled Peas remain longer in season, are more delicate in flavor, and sweeter than the smooth sorts, as in sugar corn, the wrinkled appearance indicates a greater amount of saccharine matter.

seven straight, handsome pods, all of which as a rule, are well filled. Per lb., 15c; pk., \$1.25; bu., \$4.50.

ALASKA, (Smooth).—An extra early variety, bearing pods of dark green color, well filled, which ripen uniformly. The peas are of fine flavor and very tender; it is a prolific bearer; a most desirable shipping variety owing to the dark green color of the pods. Height, two feet. Per lb., 20c; pk., \$1.50; bu., \$6.00.

EARLY KENT, (Smooth).—Very early; one of the old standards; we do not recommend planting this variety, as our First and Best are so far superior they should take its place. Per lb., 15c; pk., \$1.25; bu., \$4.50.

PHILADELPHIA EXTRA EARLY, (Smooth).—One of the smooth varieties; very early and of good quality. Height, two and a half feet. Per lb., 15c; pk., \$1.25; bu., \$4.50.

TOM THUMB, (Smooth).—Dwarf, stout, and branching. Early and of excellent quality, yielding abundantly. Height three-fourths foot. Per lb., 20c; pk., \$1.75; bu., \$6.00.

RURAL NEW YORKER.—(Smooth).—Similar to the First and Best, but claimed to be more productive. Per lb., 15c; pk., \$1.25; bu., \$4.50.

DANIEL O'ROURKE, (Smooth).—Very similar to the First and Best; dwarf, strong and a good bearer. Height, two and one-half feet. Per lb., 15c; pk., \$1.25; bu., \$4.50.

EXTRA EARLY VARIETIES—DWARF.



Bliss' American Wonder.

BLISS' AMERICAN WONDER, (Wrinkled).—This variety stands unrivaled in point of productiveness, flavor and quality, and is, without exception, the earliest Wrinkled Pea in cultivation. It is of dwarf and robust habit, growing from ten to fifteen inches high, and produces a profusion of good sized and well filled pods of the finest flavor. Per lb., 20c; pk., \$1.75; bu., \$7.00.

FIRST AND BEST, (Smooth).—All the pods have matured in forty-five days, so that frequently the ground can be ready for a second crop in seven weeks from time of planting. The vine is small, about two feet high, and bears from three to

KENTISH INVICTA, (Smooth).—A round blue pea about two feet in height, with straight, handsome well-filled pods. It is the earliest of the blue sorts, and superior in flavor to any of the white varieties. Has a tendency to sport. Per lb., 20c; pk., \$1.50; bu., \$5.00.

BLUE PETER, (Smooth).—Sometimes called Blue Tom Thumb. An early blue pea of fine quality; as dwarf as the Tom Thumb and a great producer. An excellent pea in all respects, and one of the best of the dwarf varieties. Peas large,

round, semi-wrinkled, dull blue in color. Per lb., 20c; pk., \$1.75; bu., \$6.00.

M'LEAN'S LITTLE GEM.—Truly a gem. Unsurpassed, productive, wrinkled, and of delicious flavor. Matures in fifty-four days; no sticks required. A dwarf, prolific, green marrow, habit similar to the Tom Thumb, a valuable variety, as it has all the sugary flavor of late wrinkled peas, besides being very early. It is especially recommended to private growers; height, one foot. Per lb., 20c; pk., \$1.75; bu., \$6.00.

LAXTON'S ALPHA, (Wrinkled).—The earliest tall growing wrinkled pea, and almost as early as American Wonder. Vines about three feet high, slender, mostly unbranched, and bearing four to seven medium size, slightly curved pods, having four to eight green, wrinkled peas of medium size, and of the highest flavor. We recommend this variety as the best quality of any tall growing early pea; especially adapted to the home garden. Per lb., 20c; pk., \$1.75; bu., \$6.00.

PREMIUM GEM, (Wrinkled).—This variety grows a little larger than the American Wonder, the height usually being twelve to fifteen inches; is more branched, bears larger pods and more of them, while the green peas are of most excellent flavor; the dry peas are medium size, wrinkled, flattened, green. We think this to be, all things considered, the very best dwarf wrinkled pea for general market or family use. Almost as early as the American Wonder. Per lb., 20c; pk., \$1.75; bu., \$6.00.

SECOND EARLY VARIETIES.

PRIDE OF THE MARKET.—This famous Pea grows from eighteen inches to two feet high, and bears grand pods, well filled with large and finely flavored peas from top to bottom of the haulm. Its robust constitution, enormous productiveness and superior appearance insure its acceptance as a market favorite. Per lb., 20c; pk., \$1.75; bp., \$6.00.



Everbearing.

BLISS' EVERBEARING.—An early variety maturing soon after the Gems, and continuing a long time in bearing. Vine stout, about eighteen inches high, bearing at the top six to ten broad pods. If these are removed as they mature, and the season and soil are favorable, the plant will throw out from the axil of each leaf branches bearing pods, which will mature in succession, thus prolonging the season. Peas wrinkled, large, cooking quickly and very tender, of superior flavor; on this account preferred by many to any other sort. Per lb., 20c; pk., \$1.75; bu. \$6.00.

BLISS' ABUNDANCE.—Attains a height of from fifteen to eighteen inches. Pods three to three and one-half inches long, roundish and well filled. A striking feature of this variety is its remarkable tendency for branching directly from the roots, forming a veritable bush. This makes it necessary to sow the seeds much thinner than usual. Six to eight inches apart in the rows is as near as the plants should stand; if the soil is very rich eight inches is preferable. Per lb., 20c; pk., \$1.50; bu., \$5.00.

M'LEAN'S ADVANCER.—A green, wrinkled variety, with broad, long pods, which are abundantly produced and well filled to the end. Considered by most people the best of its season, being of most excellent flavor. Height, two and a half feet. Per lb., 20c; pk., \$1.60; bu., \$5.00.

TELEPHONE.—Wrinkled.—Immensely productive of the finest quality and excellent, sugary flavor; vines very strong; the pods are of large size, with six or seven large delicious peas; height, four feet. Per lb., 20c; pk., \$1.75; bu., \$6.00.

LATE SORTS—For General Use.

STRATEGEM.—Wrinkled.—The finest second early dwarf Pea grown. It is a very vigorous grower and very productive. Pods of this variety have measured five and one-half inches in length, and contained as high as ten large, fine flavored peas. For quality it cannot be surpassed. Height, two feet. Per lb., 25c; pk., \$2.50; bu., \$8.00.

LARGE BLUE IMPERIAL.—About three feet high, and very stocky. Pods large, long, pointed, rather flat, containing eight or nine peas. Seeds large, blue and a little flattened. A good bearer, but requires to be planted early or it will be apt to mildew. Per lb., 15c; pk., \$1.50; bu., \$5.00.

LARGE BLACK EYED MARROWFAT. Smooth.—An excellent variety, growing about five feet high; pods large; a prolific bearer and can be recommended as one of the very best Marrowfat sorts. Per lb., 10c; pk., \$1.00; bu., \$3.50.

YORKSHIRE HERO.—Wrinkled.—Vines stout, about two feet high, bearing at the top a number of broad pods filled with large peas, which keep a long time in season, and never become as hard as most sorts. They are of fine quality and will be preferred to any other by those who like a rich, marrowlike pea. Per lb., 20c; pk., \$1.50; bu., \$5.00.

CHAMPION OF ENGLAND.—An old and very popular wrinkled variety, and very largely grown for private use. It is rich and sweet in flavor and very productive. Height of vine, five feet. Per lb., 15c; pk., \$1.25; bu., \$4.00.

LARGE WHITE MARROWFAT.—Smooth.—Cultivated very extensively for the summer crop. About five feet high, of strong growth. Pods large, cylindrical,

rough, light colored and well filled; seeds large, smooth, round and yellow or white, according to the soil in which they are grown. Per lb., 10c; pk., \$1.00; bu., \$3.50.

EDIBLE PODDED VARIETIES.

MELTING SUGAR.—This is a new variety of the edible podded class, bearing large, straight, extremely fine flavored

peas in great abundance. Vines grow three to four feet high, are considerably branched and bear in great abundance. Should be used exclusively, as it is the best of this class. Per lb., 30c; pk., \$2.50; bu., \$9.00.

TALL GRAY SUGAR, (Edible Pods).—About five feet in height; very sweet and tender. Per lb., 20c; pk., \$1.50; bu., \$6.00.

PEPPER.

One ounce of seed to 100 yards of row.

Sow early in April, in a hot bed, in shallow drills six inches apart, and transplant to the open ground as soon as the weather is warm and settled. Set the plants in mellow soil, in hills sixteen inches apart, and the same distance apart in the rows. The seed may also be sown in the open ground, but not until all danger of frost is past.

SQUASH, (or Tomato).—The earliest. Fruit large, flat, tomato shaped, more or less ribbed; skin smooth and glossy; flesh mild, thick meated and pleasant to the taste, although possessing more pungency than the other large sorts; very productive and the best variety for pickling. Per pkt., 5c; oz., 25c; lb., \$2.50.



Bull Nose Pepper.

LARGE BELL, (or Bull Nose).—Of large size, early, of sweet, mild flavor; glossy red; rind thick, fleshy. Suitable either for filling or for pickles. Very hot. Per pkt., 5c; oz., 25c; lb., \$2.50.

GOLDEN DAWN.—This yellow mango is in size and shape the same as the Large Bell. It is very productive; color a bright golden yellow; excellent quality, being distinguished from all others on account of its mild flavor and beautiful appearance. Per pkt., 5c; oz., 25c; lb., \$2.00.

NEW CELESTIAL.—A rare novelty from China. It is not only a most useful pepper, but one of the most beautiful plants in existence. The plant begins to form peppers early in the season, and continues until frost, branching freely and bearing profusely. The peppers up to the time they are full grown are of a delicate, creamy yellow color, and when fully grown change to an intensely vivid scarlet, making a plant, when loaded with fruit, part of one color and part of another, an object of the most striking beauty and oddity. The peppers are two or three inches long, of clear, sharp flavor, and superior for any of the uses to which peppers can be put. Shape conical. Per pkt., 5c; oz., 35c.

CHILI.—Used in the manufacture of pepper sauce. Pods sharply conical, and exceedingly pungent when ripe. Requires a long, warm season, and the plants should be started quite early in hot beds. We offer both the red and yellow, which differ only in color. Per pkt., 5c; oz., 30c; lb., \$3.00.

SWEET MOUNTAIN.—Plants very vigorous and productive, growing upright, with moderately large leaves. Fruit very large, long, often eight inches or more in length, by two or three in diameter; very smooth and handsome, being when green of a bright, deep green color, entirely free from any purple tinge, and when mature of a rich red. Flesh very thick, sweet and mild flavored. Well suited to use as a stuffed pickle. Per pkt., 5c; oz., 25c; lb., \$2.50.

RUBY KING.—These peppers attain a very large size. Ordinarily they grow four and a half to six inches long by three and a half to four inches thick. When ripe they are of a beautiful bright, ruby red color and are always remarkably mild and pleasant to the taste—in this respect unequalled by any other variety. No other variety is more productive and certainly none more handsome in growth than the Ruby King. The plant is of sturdy, bushy habit, and each plant produces from six to twelve large, handsome fruits. Per pkt., 5c; oz., 25c; lb., \$2.50.



Cayenne.

LONG RED CAYENNE.—Small, long and tapering, very hot, best for seasoning pickles. Per pkt., 5c; oz., 25c; lb., \$2.50.

PUMPKINS.

Two quarts to the acre; hills eight by eight feet.

The time for planting this seed varies from the first corn planting until probably a month subsequently. Later than that a successful crop cannot be expected, as this plant requires a long season of growth. When grown with corn every fourth hill of every fourth row may be planted in Pumpkin seed. During the working of the corn the Pumpkin plants will stand unharmed, and after the corn culture ceases the Pumpkin vines will extend over the field, covering it entirely if the soil be rich.

NOTES ON COOKING.—No. 223.—Pie.—Peel, cut in pieces and remove seeds, put over fire with water and cook until tender, mash or pass through a sieve, add powdered sugar, cream, allspice, nutmeg, six eggs, small quantity of brandy, teaspoonful cooking ginger, mix well, bake in moderate oven with one layer of dough.

CONNECTICUT FIELD.—The common large yellow field pumpkin for growing in corn fields; good for stock. Per pkt., 5c; oz., 10c; lb., 75c.

SWEET, (or Sugar).—This is very handsome and prolific, of small size, the pumpkins averaging about ten inches in diameter; the skin is a deep orange yellow. It is fine grained, sweet and an excellent keeper. Per pkt., 5c; oz., 10c; lb., 75c.

QUAKER PIE.—It is of a peculiar shape, being distinct and unlike any other Pumpkin or Squash; it is oval, and tapers toward each end. It is of a creamy color, both inside and out. Being fine grained and rich flavored, it makes a superior quality of pies. Per pkt., 5c; oz., 10c; lb., 75c.

CUSHAW.—A great favorite in some sections because of its large size, frequently growing to weigh as much as seventy pounds. In form much resembling the Winter Crookneck Squash; color light cream, sometimes slightly striped with green; flesh salmon colored. Very productive. Excellent for pies. Per pkt., 5c; oz., 10c; lb., 75c.



Mammoth Yellow.

RADISH.

Six ounces to 100 yards of row; eight pounds for an acre.

Radishes require a light, rich, sandy loam; heavy or clayey soils not only delay their maturity, but produce crops much inferior, both in appearance and especially in flavor. For a constant supply sow from the middle of March until September, at intervals of two or three weeks. For an early supply they may be sown in a hot-bed in February.

SUMMER RADISHES.

SCARLET TURNIP, (White Tip).—It is absolutely the earliest radish in cultivation. Their shape is perfectly globular, with rich, deep scarlet top, blending into

pure white at the bottom; exceedingly tender, crisp and delicious, never becoming hollow or pithy, equally desirable for either the market or home garden, and should be planted by everybody. Per pkt., 5c; oz., 10c; lb., 75c.

ROSY GEM.—A beautiful variety, deep scarlet, with white tip. It is very ornamental for table use and is becoming very popular as a market variety. Fully as early as Non Plus Ultra; has as small a top and may be planted as closely; it is more attractive in appearance. Cannot fail to give satisfaction as a forcing radish. Per pkt., 5c; oz., 10c; lb., 75c.



Early Scarlet Turnip.

EARLY SCARLET TURNIP.—A small, round, red, turnip-shaped radish, with a small top and of very quick growth. A very early variety, deserving general cultivation on account of its rich color and crisp, tender flesh. Desirable for forcing or early out door planting. Per pkt., 5c; oz., 10c; lb., 75c.

IMPROVED CHARTIER, (or Shepherd).—The roots come to usable size very early, remaining hard and crisp until they reach a diameter of one and one-half or two inches, and so furnish good roots two or three times as long as any of the above. Roots scarlet rose above, shading into white at the tip. They are long, cylindrical for the upper two-thirds, and then gradually taper to the tip. Flesh white, crisp and mild flavored. Per pkt., 5c; oz., 10c; lb., 75c.

LONG WHITE VIENNA, (or Lady Finger Radish).—This Radish is the finest Long White Radish in cultivation. It is most beautiful in shape, white in color; both skin and flesh are pure snow white; crisp, brittle and of rapid growth. Per pkt., 5c; oz., 10c; lb., 75c.



EARLY LONG SCARLET SHORT TOP.—This is a fine selection of the long, slender, scarlet Radishes so generally seen in the spring. It is very early, tender, crisp, and fine flavored, the roots averaging half an inch in diameter at the top and tapering throughout their length of four or five inches. Per pkt., 5c; oz., 10c; lb., 75c.

FRENCH BREAKFAST.—A medium size Radish, olive shaped, small top, of quick growth, very crisp and tender, of a beautiful scarlet color, except near the tip, which is pure white. A splendid variety for the table on account of its excellent qualities and its beautiful color. Per pkt., 5c; oz., 10c; lb., 75c.

WOOD'S EARLY FRAME.—A long, red Radish, not quite so long as the Long Scarlet, and with smaller top; it is quite

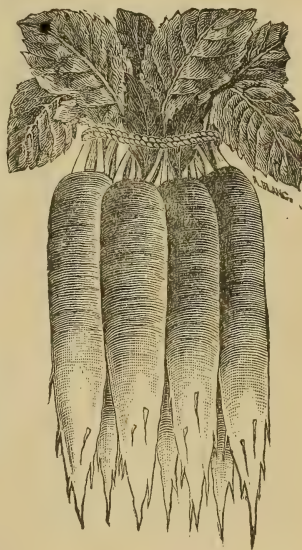
a week earlier than the Long Scarlet Radish in the open ground, while from its exceedingly small top it is most excellent for forcing. Per pkt., 5c; oz., 10c; lb., 75c.

EARLY DEEP SCARLET TURNIP.—The shape is the same as that of the Early Scarlet Turnip, and it differs only in the skin being darker in color and making much smaller tops. On this account it is now very largely used for forcing in both frames and green houses. This variety is grown largely for early market in this vicinity. Per pkt., 5c; oz., 10c; lb., 75c.

EARLY SCARLET, (Olive Shaped).—In the form of an olive, terminating in a very slim tap root. Skin scarlet; neck small; flesh rose colored, tender and excellent. Early and well adapted for forcing or general crop. Per pkt., 5c; oz., 10c; lb., 75c.

EARLY WHITE, (Olive Shaped).—Differs from the Scarlet Olive shaped in color and in being a little longer. The roots when well grown are clear white, crisp and mild flavored. Per pkt., 5c; oz., 10c; lb., 75c.

EARLY WHITE TURNIP.—A round, Turnip-rooted Radish, with small top and of quick growth; both skin and flesh pure white, crisp and tender. Per pkt., 5c; oz., 10c; lb., 75c.



Improved Chartier.

GIANT WHITE STUTTGART.—This popular variety is very early and of quick growth. Both flesh and skin are pure, snowy white. It withstands the severest heat of the south and grows to an immense size. Notwithstanding its large size, the quality is always the very finest, firm, brittle and not pithy. Per pkt., 5c; oz., 10c; lb., 75c.

GOLDEN GLOBE.—This new Radish is one of the best yet introduced; it is of a bright yellow color, crisp and very tender, and of very rapid growth, being fit for use in from four to six weeks after sowing. In the family garden it is well worthy a place, and the market gardeners are sure to find this a good selling variety. Per pkt., 5c; oz., 10c; lb., 75c.

SUMMER RADISHES.

WHITE STRASBURG.

WHITE STRASBURG.—The roots, as shown in the illustration, are of handsome, oblong, tapering shape; both skin and flesh are pure white. The flesh is firm, brittle and tender, and possesses the most desirable character of retaining its crispness even when the roots are old and large. It is excellent for summer use, as it withstands severe heat and grows very quickly. Per pkt., 5c; oz., 10c; lb., 75c.



WINTER VARIETIES.

ROSE CHINA.—Roots cylindrical or largest at the bottom, tapering abruptly to a small tap. Skin very smooth and of a bright rose color; flesh firm like the Black Spanish, but more pungent. The finest fall Radish for September or October. Per pkt., 5c; oz., 10c; lb., 75c.

ROUND BLACK SPANISH.—Roots round, sometimes top shaped, three or four inches in diameter; skin black, flesh white, very compact and highly flavored. An excellent-sort for winter, as the roots keep a long time. Per pkt., 5c; oz., 10c; lb., 75c.

LONG BLACK SPANISH.—One of the latest as well as the hardest of the Radishes, and it is considered an excellent sort for winter use. Roots oblong, black, of very large size and firm texture. Per pkt., 5c; oz., 10c; lb., 75c.

CALIFORNIA MAMMOTH WHITE.—It is pure white, about one foot long and two or three inches through, tapering regularly to the tip. The flesh is tender and crisp and keeps well through the winter. Per pkt., 5c; oz., 10c; lb., 75c.

LARGE WHITE SPANISH.—Roots long, top-shaped, or sometimes fusiform, retaining their diameter for two-thirds of their length, sharply conical at the base, and when full grown measuring seven or eight inches in length and about three inches in diameter. Skin white, slightly wrinkled, sometimes tinged with purple where exposed to the sun. Flesh white, solid and pungent, though milder than the Black Spanish. Per pkt., 5c; oz., 10c; lb., 75c.

RHUBARB.

Four ounces of seed will sow 100 yards of row. Ten pounds to the acre.

The stalks of this plant are used for pies and tarts. Sow in April, in drills one foot apart; when three or four inches high thin out in the rows to ten inches apart; and transplant the ensuing autumn or spring to any desired situation, in a deep, rich soil. The ground must be dug and heavily manured, at least two feet deep. Set out the roots three feet apart each way, and the following spring it will be fit for use. In the fall the bed should have a

thick dressing of coarse manure, which is to be dug into the ground in the spring. We recommend those who desire a choice article to procure the roots, which can be set out either in the fall or spring as above described.

LINNAEUS.—Early, large, tender and very fine. Per pkt., 5c; oz., 20c; lb., \$1.50.

VICTORIA.—Very large, the finest cooking variety. Per pkt., 5c; oz., 20c; lb., \$1.50.

RHUBARB ROOTS—See Plants.

SALSIFY,

OR VEGETABLE OYSTER.

NOTES ON COOKING.—No. 241.—In Cream.—Boil until tender, cut into thin slices, add cream or butter sauce as described under Recipe No. 2. Season to taste and garnish with chopped Parsley.

No. 242.—Fried.—Trim and scrape the roots, boil until tender, drain on a cloth,

cut the roots into pieces, one inch in length, dip in flour and batter and fry length, dip in flour batter and fry crisp in very hot lard; drain, salt and serve hot.

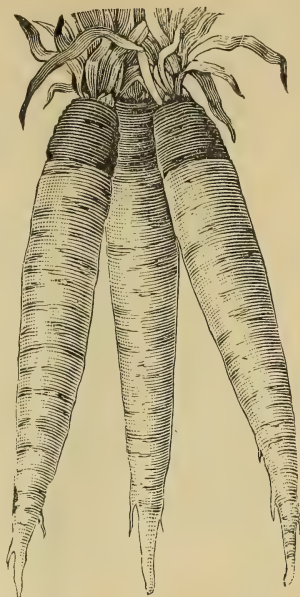
No. 243.—Patties.—Trim and scrape the roots and boil in salted water whitened with flour; drain and let cool; cut in

small squares or dice and put the pieces in a good cream sauce, with salt, pepper and a little nutmeg. Let cook for two minutes. Next fill the patties, bake brown, and serve hot, garnished with Parsley.

No. 244.—Imitation Oyster.—Trim and scrape the roots and boil until tender in salted water whitened with flour, drain, and when cold mash, removing all fibers; add mashed potatoes and put in a stew pan with butter. Stir them over the fire until very dry. Add a little salt, pepper and one or two yolks of eggs. When cold form in cakes shape of oysters, roll them in cracker dust or bread crumbs, then in a batter of eggs and bread crumbs. Fry in hot lard until brown on both sides, but not greasy. Serve hot.

COMMON.—This variety produces a tapering straight root of from ten to fifteen inches in length. Per pkt., 5c; oz., 15c; lb., \$1.25.

SANDWICH ISLAND.—A variety superior to the French sort, producing smoother, larger and more vigorous roots, foliage stronger and altogether a sort destined to supercede the old form. Per pkt., 5c; oz., 20c; lb., \$1.50.



Mammoth Sandwich Island.

SPINACH.

Six ounces of seed to 100 yards of row. Thirty pounds to the acre.

This is a very important crop in our market gardens; it is one of the most easily managed of all vegetable, requiring but little culture and may be had fit for use the entire season. The main crop is sown in August or September for spring use, and, although extremely hardy, requires to be occasionally protected by a light covering of hay or straw during the winter. For summer use it may be sown at intervals of two or three weeks, from April to August. Spinach is best, developed and most tender and succulent when grown in rich soil.

NOTES ON COOKING. — No. 264.—Stewed.—Pick over and wash thoroughly, place on a fire in a small quantity of boiling water, add baking soda to retain the green color, boil quickly until done, refresh. Hash very fine and place it in a saucepan with butter, tablespoonful of flour, salt, pepper, nutmeg and cream; cook ten minutes and serve very hot. Spinach can be cooked with pork, pigs' jowls and ham.

LONG STANDING.—This variety stands a long time before running to seed; the leaves are very thick, and of excellent flavor. Per oz., 5c; lb., 30c.

ROUND THICK LEAF.—The standard for market or private gardens, equally good for fall or spring sowing. Per oz., 5c; lb., 25c.

NEW ZEALAND.—Produces abundantly all summer. Per oz., 5c; lb., 30c.

BLOOMSDALE.—This is much superior to the ordinary round leaf, and is fast becoming popular with market gardeners. It has a blistered leaf, which makes it springy. It lies lighter than the common sort in boxes or barrels, and being less liable to heat will keep longer in good condition. Per pkt., 5c; oz., 10c; lb., 30c.

PRICKLY, (or Fall).—An exceedingly hardy variety; not as productive as the Round Leaf; adapted for fall sowing. Per oz., 5c; lb., 30c.

LARGE LEAVED VIROFLAY.—A very fine selection of the old Lettuce-leaved Spinach; for summer use it is excellent. Per oz., 5c; lb., 30c.

SAVOY LEAVED.—A very valuable variety, with wrinkled leaves, resembling the Savoy Cabbage; it is very hardy and prolific, and rapidly gaining favor with market gardeners. Per oz., 10c; lb., 30c.

SQUASH.

Three ounces to 100 yards of row. Three pounds for one acre.

Squashes should be planted in a warm, light, rich soil, after the weather has become settled and warm, about the middle of May or June. Plant in well manured hills, in the same manner as Cucumbers

and Melons—the bush varieties three or four feet apart each way, and the running kinds from six to eight feet. Eight to ten seeds should be sown in each hill, thinning out, after they have attained their rough leaves and danger from bugs

is over, leaving three or four of the strongest plants per hill.

NOTES ON COOKING.—No. 270.—**Stewed.**—Peel and cut in quarter pieces, place in pot with little water, when cooked mash or pass through a sieve, add pepper, salt and butter, mix well and serve hot.

No. 271.—**Fried.**—Peel, cut in pieces, boil and mash, strain through a sieve; add a little mashed potatoes very dry; season with salt, pepper, nutmeg and butter. Replace it upon the fire for a few minutes. Form small cakes size of fish balls, roll in flour, then in butter and bread crumbs and fry in hot lard.

SUMMER VARIETIES



Golden Summer Crookneck.

EARLY YELLOW BUSH SCALLOP.—An early, flat, scallop shaped variety; color yellow; flesh pale yellow and well flavored; very productive; used when young and tender. Per pkt., 5c; oz., 10c; lb., 75c.

EARLY WHITE BUSH SCALLOP.—Similar in form to the preceding, but with a clear, white skin, and more tender and delicate flesh. By many considered the best of the summer varieties. Per pkt., 5c; oz., 10c; lb., 75c.

PERFECT GEM.—Vine coming into bearing late, but very productive. Fruit four inches in diameter, nearly round, ribbed, white; flesh yellowish-white and cooking very sweet and well flavored. We think this is the best of the intermediate kinds, and many think it fully equal to the winter sorts. Per pkt., 5c; oz., 10c; lb., 75c.

SUMMER CROOKNECK.—One of the best; very early and productive. It is small, with crooked neck, covered with warty excrescences; color bright yellow; shell very hard when ripe. Per pkt., 5c; oz., 10c; lb., 75c.

WINTER VARIETIES.

HUBBARD.—This is a superior variety, and the best winter Squash known; flesh bright orange yellow, fine-grained, very dry, sweet and rich flavored; keeps perfectly good throughout the winter; boils or bakes exceedingly dry and is esteemed by many to be as good baked as the sweet potato. Shell very dark green, rough and warty. Per pkt., 5c; oz., 10c; lb., 75c.

IMPROVED WARTY HUBBARD.—We can fully recommend it to all who desire the best possible stock of this popular Squash. It is more warty, harder shelled, larger in size, of finer flavor, and a better keeper than our ordinary stock of Hubbard, and the special care in selecting specimens for stock seed advances the price. Per pkt., 5c; oz., 10c; lb., 75c.

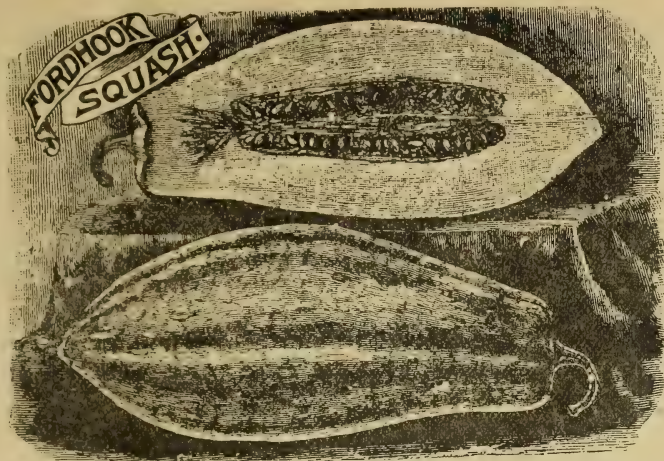
IMPROVED AMERICAN TURBAN, (Essex Hybrid).—Developed by selection and crossing from the old American Turban and differing from it in being of a richer color, having a hard shell, and its remarkable keeping qualities. It is of medium size, and the skin is a rich orange-red. Flesh deep, rich colored, very thick and of excellent quality. Per pkt., 5c; oz., 10c; lb., 75c.

BOSTON MARROW.—A fall and winter variety, very popular in the Boston market. Of oval form; skin thin, when ripe, bright orange mottled with light cream color; flesh rich salmon yellow, very dry, fine grained and for sweetness and excellence unsurpassed, but not as dry as the Hubbard. We have an unusually good stock of this sort. Per pkt., 5c; oz., 10c; lb., 75c.



Hubbard Squash.

SIBLEY, (or Pike's Peak).—The stem is at the swelled end. The seeds, also, are of a peculiar shape and color, and not like other Squash seeds. The shell is pale green in color, very hard and flinty, but at the same time so very thin and smooth as to occasion the least possible waste in baking. The flesh is solid and thick, a vivid brilliant orange in color, and possessed of rare edible qualities, being dry, and it has a rich, delicate flavor peculiarly its own. The Squashes range in weight from eight to eleven pounds. The vine is remarkably vigorous, and ripens its fruit simultaneously with the Hubbard Squash, although the quality is considerably improved by being housed a few weeks. Per pkt., 5c; oz., 10c; lb., 75c.



FORDHOOK SQUASH.—Early, very productive. Color bright yellow, and although the squash is a remarkable keeper, the skin is so thin and delicate that the squashes may be prepared for the table by simply cutting in half and being cooked skin and all. Flesh straw color, as dry as the Sibley and much sweeter. Stems thin and hard. Roots also so hard as to be proof against all attacks of the squash borer. A rapid grower. Per pkt., 5c; oz., 10c; lb., 75c.

EARLY ORANGE MARROW, (or Early Prolific Marrow).—After thorough trials this Squash, as compared with the Boston Marrow, has proved two weeks earlier and much more productive; the skin is a deep rich orange; the flesh is very thick, fine grained. Per pkt., 5c; oz., 10c; lb., 75c.

MARBLEHEAD.—This is unquestionably an excellent keeper, and is finer grained and drier than any sort we have seen. About the size of the Hubbard, with shell of bluish green, and bright orange flesh. Requires the whole season to mature. Per pkt., 5c; oz., 10c; lb., 75c.

MAMMOTH CHILI.—Grows to enormous size, having attained the weight of two hundred and ninety-two pounds. They are most profitable to grow for stock feeding, particularly when root crops are not largely grown. The outer color is a rich orange yellow, the skin is quite smooth, with side fissures; flesh is very thick, and a rich, yellow color; quality only medium, but very nutritious. It is the "Jumbo" of the squash family. Per pkt., 5c; oz., 10c; lb., 75c.

TOMATO.

One ounce to 1,500 plants. One-fourth pound for one acre.

CULTURE.—For early crops sow the seed in a hot bed in March; when two inches high transplant into pots or into another bed and tend them carefully until all danger from frost is past; then plant them in a sheltered situation fully exposed to the sun, support them with brush to keep the fruit off the ground. For general crops the seed may be sown in the open ground at the end of April, and transplanted into hills four feet apart.

NOTES ON COOKING.—No. 279.—Stewed.—Scald with boiling water to remove skin, cut in small pieces, removing cores, place in stewing pan with butter, salt, pepper; cook for a few minutes, thicken with corn starch or bread crumbs. No. 280.—Fried.—Cut in thick slices, season with salt, pepper, roll in flour and fry in hot lard until brown on both sides.

RED VARIETIES.

EXTRA EARLY ADVANCE.—This new Tomato has fully sustained its claim for extra earliness, and we consider it the earliest really good Tomato in cultivation. The Tomatoes are of large size, bright red, very solid, and with no green core. The vines are most profusely loaded with fruit

and continue to bear throughout the season. Per pkt., 5c; oz., 20c; lb., \$2.00.

FAVORITE.—Vine medium, with large, dark green leaves, having numerous clusters of three to seven large Tomatoes, which are a rich dark red color, of oval outline, exceedingly smooth; flesh very firm, but without green spots. This is a favorite variety, on account of its smooth, handsome fruit. Per pkt., 5c; oz., 20c; lb., \$2.00.

EARLY CONQUEROR.—This is an extra early sort, and is very popular. Vines, vigorous, productive, bearing immense clusters of fruit, medium size, irregular, flattened and slightly corrugated, of scarlet crimson color, often dotted and splashed with golden yellow markings. Per pkt., 5c; oz., 20c; lb., \$2.00.

ROYAL RED.—Vines stronger and more vigorous than the Favorite. The fruit is larger, brighter, deeper red and fully as good quality. This is certainly a fine Tomato for those who prize large size and bright color. Per pkt., 5c; oz., 25c; lb., \$2.50.

STONE.—This is the heaviest and most solid fruited of the large Tomatoes of good

quality. Vine vigorous and productive. Fruit round, apple shaped, very large, very deep red in color and astonishingly heavy. Per pkt., 5c; oz., 25c; lb., \$2.50.

TROPHY.—Well known as one of the best. Vines of medium size, but producing compact clusters of fruit in immense quantities; fruit large, smooth, of bright red color, solid and good flavor. We have expended a great deal of labor on the improvement of this old sort, and think that the seed we offer is as good as can be grown. Per pkt., 5c; oz., 20c; lb., \$2.00.

PERFECTION.—A variety similar to the last, but an improvement upon it, being a little earlier, and invariably smooth and handsome. It is one of the handsomest Tomatoes grown, and all who have tried it pronounce it of the highest quality. Has been used very satisfactorily for forcing under glass. Per pkt., 5c; oz., 20c; lb., \$2.00.

IGNOTUM.—On the whole a very desirable, large, smooth, red Tomato. One of the main crop varieties, but we think inferior in uniformly large size, bright color and smoothness to either the Royal Red or Stone. Vines large, with large leaves, very productive; fruit under favorable conditions grows to the largest size; smooth, regular in shape and solid.

PURPLE FRUITED SORTS.

LIVINGSTON'S BEAUTY.—A handsome and medium sized smooth Tomato. It grows in clusters, is a good yielder, continuing late in the season. Ripens with the Acme and Perfection. It is a good sort for shipping on account of its solidity and the toughness of its skin. Vines large, vigorous and heavy bearers; fruit large, uniform in size, very smooth, color of skin purplish pink; flesh light pink and of excellent flavor. Per pkt., 5c; oz., 20c; lb., \$2.00.

TURNER'S HYBRID, (or Mikado).—The largest purple fruited Tomato, single fruits of which weigh as much as twenty-eight ounces, while the average weight is probably not less than twelve ounces. Vines large, coarse growing, with leaves entire like those of the potato plant; very productive, and is early for so large a Tomato; fruit extremely large, rough, solid, with few seeds. Demanded by those who want an extra large fruit particularly. Per pkt., 5c; oz., 20c; lb., \$2.00.

ACME.—One of the smoothest and earliest in size and earliest of the purple fruited sorts. Vines large, hardy and productive, ripening its first fruits almost as early as any, and continuing to bear abundantly until cut off by frost. Fruit in clusters of four or five, invariably round, smooth and of good size, free from cracks, and stands shipment remarkably well; flesh solid and of excellent flavor. Per pkt., 5c; oz., 20c; lb., \$2.00.

DWARF CHAMPION.—A new variety that is entirely distinct in habit of growth and foliage from any other sort. In habit, dwarf and compact. Foliage is very dark green in color. It is remarkably early, and as a cropper it is probably unsurpassed. In form and color it closely resembles the Acme. The skin is tough and flesh solid; ripens well around the stem, and not as liable to crack as other varieties. Not of extraordinary size, but fruit frequently attains a weight of fourteen

Color deep crimson and very attractive. Per pkt., 5c; oz., 20c; lb., \$2.00.

RED PEACH.—Strongly resembles medium sized peach in size, form and color. No glossy outside skin, but a fleshy texture that makes it unnecessary to peel. Entire fruit is tender, free from any core or hardness around the stem. Striking and extremely handsome. Has a delicious fruity flavor. Can be eaten from the hand like a peach with relish. Per pkt., 5c; oz., 20c; lb., \$2.00.

TREE TOMATO.—(Description as given by originator.)—This variety has been originated by careful selections and special methods until it has attained the height of ten feet for the tree and a weight of a single Tomato of 30 ounces and 6 inches in diameter, with testimonials of over 100 pounds of ripe fruit to a single tree of quality that surpasses all others. Fruit ripens from July 4th until frost; they are as solid all the way through as a hard-boiled egg, and but few seed in a Tomato. The fruit is very similar to Henderson Ponderosa. Per pkt., 10c; oz., 45c; lb., \$3.00.

PONDEROSA, (or No. 400).—It is a solid meat, very free from seeds. A very handsome variety, being uniformly large, smooth, of a dark, rich crimson color, and a delicious sub-acid flavor. Per pkt., 5c; oz., 20c; lb., \$2.00.



ounces. Fruit grows in clusters all along the stem. Per pkt., 5c; oz., 20c; lb., \$2.00.

MISCELLANEOUS SORTS.

GOLDEN QUEEN.—Of large and handsome, round shape, very smooth, free from ridges, and ripen up evenly; mature early and are very productive. The tomatoes are of good substance and excellent for slicing, the handsome yellow skin making a beautiful contrast in a dish with red Tomatoes. Per pkt., 5c; oz., 20c; lb., \$2.00.

RED PEAR SHAPED.—Used for preserves and to make "Tomato figs." Fruit bright red, and distinctly pear shaped, with a peculiar flavor. Per pkt., 5c; oz., 20c; lb., \$2.00.

YELLOW PLUM.—Fruit plum shaped, clear deep yellow color; flesh yellow and fine flavored; much esteemed for preserves. Per pkt., 5c; oz., 20c; lb., \$2.00.

GROUND CHERRY, (Strawberry Husk Tomato).—Grows enclosed in a husk; excellent for preserves; will keep

within husks all winter; very sweet flavored, small, yellow fruits. This is well worth growing for preserves, both on account of its fine quality and immense pro-

ductiveness. The pretty, bright yellow fruits also make a handsome dessert dish, while the flavor as fruit makes them popular. Per pkt., 5c; oz., 20c; lb., \$2.00.

TURNIP.

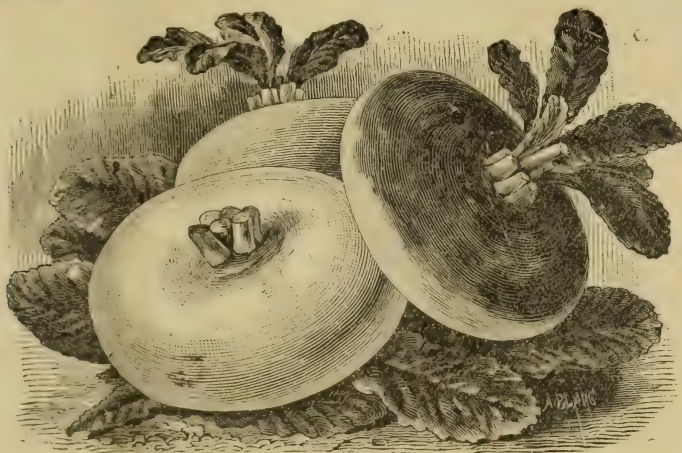
One ounce to 250 feet of drill. One and one-half pounds for an acre.

CULTURE.—For early use sow in April in drills, and thin out to eight inches. For a succession of fall and winter sorts, sowing may be made till September. Ruta Bagas should be sown in June or early in July.

NOTES ON COOKING.—No. 291.—Boiled.—Peel and cut in small pieces, boil until tender, mash, add salt, pepper and butter, or serve in light cream sauce without being mashed.

above ground, white below; flesh white, fine grained and tender; leaves few, entire, upright in growth, resembling those of a horse radish; a purely American variety, and one of the best for general planting. Per pkt., 5c; oz., 10c; lb., 50c.

WHITE EGG.—A quick growing, egg shaped, perfectly smooth, pure white variety, growing half out of the ground, with small top and rough leaves. Its smooth white skin and quick growth make it particularly adapted for fall mar-



White Flat Dutch.

Red Top Strap Leaf.

EXTRA EARLY PURPLE TOP MILAN.—Tops very small, distinctly strap leaved, and growing very erect and compact. This forms roots the earliest of any sort, often being fit to use as quickly as the forcing radishes. The roots are turnip shaped, of medium size; skin purple on top of the root, clear white below; flesh white. The most desirable sort for forcing, or very early planting out doors. Per pkt., 5c; oz., 10c; lb., 50c.

EARLY PURPLE TOP MUNICH TURNIP.—A very handsome early turnip, forming bulbs six inches in diameter within three months. It is one of the best for first crop, but after attaining a large size it becomes woody and fibrous. Not a good sort to grow for winter use. Per pkt., 5c; oz., 10c; lb., 50c.

EARLY WHITE FLAT DUTCH, (Strap Leaved).—A most excellent early garden variety, much used in the Southern States. Roots medium size, flat; color white; very early, sweet and tender. It is designed for table use, and is spongy and inferior when overgrown. Per pkt., 5c; oz., 10c; lb., 50c.

EARLY RED or PURPLE TOP STRAP LEAVED.—This is an early variety and a great favorite for table use; form exceedingly flat, like a broad disk in shape, and of medium size; color purple or dark red

ket purposes. The flesh is very sweet, firm and mild, never having the rank, strong taste of some varieties. Per pkt., 5c; oz., 10c; lb., 50c.

COW HORN, (or Long White).—This variety is carrot like in form, growing nearly half out of the ground, and generally slightly crooked. It is pure white except a little shade of green at the top. It is delicate and well flavored, of very rapid growth. Per pkt., 5c; oz., 10c; lb., 50c.

WHITE GLOBE STRAP LEAVED TURNIP.—The bulb produced by this variety is of a perfect globe shape, about six inches in diameter, with smooth, white skin; flesh pure white, firm and crisp; leaves long, erect, entire and of a clear green. The roots are remarkably quick in their growth, and take the globular shape at a very early stage. Very handsome and valuable. Per pkt., 5c; oz., 10c; lb., 50c.

LARGE WHITE NORFOLK.—A very large growing, globe shaped variety; flesh coarse grained and sweet. One of the best late varieties for stock, but not so desirable for table use. Per pkt., 5c; oz., 10c; lb., 50c.

SWEET GERMAN, (or Long White French).—Flesh white, hard and firm, partaking much of the nature of the Ruta

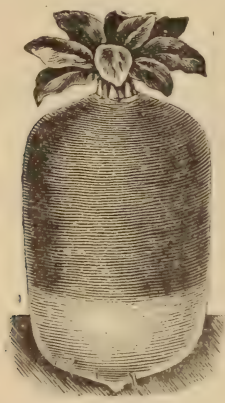
Baga. Must be sown much earlier than the flat turnips. In the autumn and early winter it is apt to be hard, but mellows like an apple by keeping. Per pkt., 5c; oz., 10c; lb., 50c.

YELLOW FLESHED SORTS.

ORANGE JELLY, (or Robertson's Golden Ball).—Undoubtedly among the most delicate and sweetest yellow fleshed turnips yet introduced. Not of large size, but firm, hard and of most excellent flavor. Keeps well and is superior as a table variety. It is well thought of in the south. Per pkt., 5c; oz., 10c; lb., 50c.

PURPLE TOP YELLOW ABERDEEN.—Roots medium size, round; flesh pale yellow, tender and sugary; hardy and productive and keeps well. It is an old esteemed variety, considered as approaching very nearly to the Ruta Baga in hardness and firmness of texture. Per pkt., 5c; oz., 10c; lb., 50c.

RUTA-BAGA, or Swedish Turnip.



Monarch.

MONARCH.—The form of this distinct new Ruta Baga is well shown in the illustration. It is already very popular in England, where it is also known under the name of New Tankard and Elephant Ruta Baga. It is certainly a grand variety, and is claimed to "yield larger roots and more of them on an acre than any other sort." It produces large, oval shaped roots, with short, small necks, and relatively small tops; the skin is dark red above ground and yellow below; flesh is of a rich yellow, fine grained and of the best quality. Owing to the fact that the roots grow so much above ground, it is an easy matter to harvest them, consequently the Monarch Ruta Baga can be grown at less expense per acre than any of the globe shaped varieties. Per pkt., 5c; oz., 10c; lb., 50c.

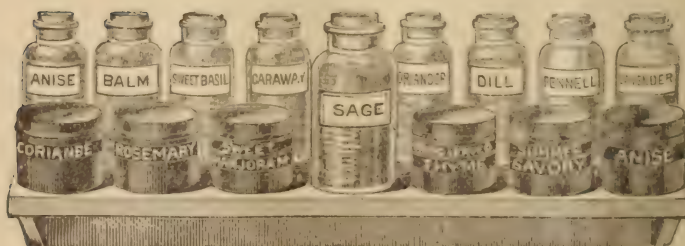
IMPROVED AMERICAN PURPLE TOP.—A hardy and productive variety. Flesh yellow, of solid texture, sweet and well flavored; shape slightly oblong, terminating abruptly; color deep purple above and bright yellow under the ground; leaves small, light green. Has but little neck. Per pkt., 5c; oz., 10c; lb., 50c.

CARTER'S IMPERIAL HARDY.—A purple topped variety, growing to a large size, with a single tap root and very small, fine top. It has a fleshy top, the leaf stems breaking almost immediately above the crown of the bulb. Per pkt., 5c; oz., 10c; lb., 50c.

WHITE SWEDE, (or Russian).—This variety is most excellent, either for the table or stock. It grows to a very large size. Flesh white, solid, of firm texture, sweet and rich; an excellent keeper. Per pkt., 5c; oz., 10c; lb., 50c.

LAING'S PURPLE TOP RUTA BAGA.—A large early sort of fine quality. Roots globe shape; skin purplish red above ground and yellow below; flesh yellow, necks small; tops peculiar in that they are strap or entire leaved. An excellent variety in every way. Per pkt., 5c; oz., 10c; lb., 50c.

HERBS.



SWEET, POT AND MEDICINAL HERBS.

Every garden should contain a few herbs for culinary or medicinal purposes. The chief point is to harvest them properly, which should be done on a dry day, when not quite in full bloom; then dry quickly and pack closely, and entirely exclude from the air. Sow early in spring in shallow drills one foot apart, and, when well up, thin out or transplant to a proper distance apart.

ANISE.—Per pkt., 5c; oz., 15c.
BALSAM.—Per pkt., 10c; oz., 50c.
BASIL, (Sweet).—Per oz., 10c; lb., 50c.
BENE.—Per pkt., 5c; oz., 20c.
BORAGE.—Per pkt., 5c; oz., 25c.
CARAWAY.—Per pkt., 5c; oz., 15c.
CASTOR OIL PLANT.—Per pkt., 5c; oz., 15c.
CATNIP.—Per pkt., 15c; oz., 60c.
CORIANDER.—Per pkt., 5c; oz., 15c.
DILL.—Per pkt., 5c; oz., 15c.
FENNEL.—Per pkt., 5c; oz., 15c.
HOP SEED.—Per pkt., 15c; oz., \$1.00.
HOREHOUND.—Per pkt., 10c; oz., 50c.

HYSSOP.—Per pkt., 10c; oz., 40c.
 LAVENDER.—Per pkt., 10c; oz., 40c.
 MAJORAM, (Pot).—Per pkt., 10c; oz., 40c.
 MAJORAM, (Sweet).—Per pkt., 10c; oz., 40c.
 OPIUM, (Poppy).—Per pkt., 5c; oz., 30c.
 ROSEMARY.—Per pkt., 10c; oz., 50c.
 RUE.—Per pkt., 10c; oz., 40c.
 SAFFRON.—Per pkt., 5c; oz., 15c.
 SAGE.—Per pkt., 5c; oz., 30c.

SAVORY, (Summer).—Per pkt., 5c; oz., 25c.
 SORREL, (Broad Leaved).—Per pkt., 5c; oz., 25c.
 THYME, (Broad Leaved).—Per pkt., 10c; oz., 50c.
 TANSY.—Per pkt., 10c; oz., 50c.
 TARRAGON.—Per pkt., 25c; oz., \$1.50.
 WINTER SAVORY.—Per pkt., 10c; oz., 40c.
 WORMWOOD.—Per pkt., 10c; oz., 50c.

TREE SEEDS.

CULTURE.—But little care is required to grow most varieties of trees from seeds. Seeds with hard shells like the Locust should be planted in the fall or placed in boxes with sand and exposed to frost before planting; otherwise they may lie in the ground a long time before sprouting. If too late in spring to expose them to the action of frost, pour boiling water over the seeds and let it stand till cool, when a portion of the seeds will have swollen; pick these out and scald the rest again, continuing until all have swollen. Seeds like the Box Elder and Ash may either be sown in the fall or from the middle of April to the middle of May in the spring. They should be sown in drills about two feet apart and one inch deep.

DECIDUOUS TREE SEEDS.

WHITE ASH.—Requires a moist, deep soil, on which it will grow very rapidly. Per lb., 25c.

ASH, (European).—This sort does well in a warm climate, on dry, loamy soil. Per lb., \$1.00.

BIRCH, (European White).—A very ornamental tree. Per lb., \$1.00.

BOX ELDER.—This variety does well under almost any conditions, grows very rapidly and endures drought well; very valuable for planting along highways and for wind breaks. Per lb., 25c.

OSAGE ORANGE.—Best of all the hedge plants. Per lb., 35c; bu., \$4.50.

CATALPA, (Hardy).—This variety has proved extremely hardy, even in the northern part of Dakota. Per lb., \$1.00.

RUSSIAN MULBERRY.—Very easily cultivated, and kept in dwarf form makes a fine hedge and wind break. It bears

very young, fruit similar to the blackberry, varying in flavor from sub-acid to sweet. Per lb., \$1.50.

BASSWOOD, (or Linden).—A great favorite for ornamental planting, and the wood is very valuable for cabinet work. Per lb., \$1.50.

HONEY LOCUST.—This is one of the most valuable of our native trees on account of its rapid growth and durability of the timber. Per lb., 35c.

YELLOW LOCUST.—Very hardy and a quick grower. Timber very hard and durable. Succeeds well in moist locations. Per lb., 35c.

EVERGREENS.

ARBOR VITAE, (American).—Useful for hedges and wind breaks. Per oz., 25c; lb., \$3.00.

FIR, (Silver).—A well known evergreen tree, tall, symmetrical and very valuable. Per oz., 15c; lb., \$1.50.

LARCH, (European).—Of great value for forest planting and exclusively grown in the United States. Per oz., 20c; lb., \$1.50.

PINE, (White or Weymouth).—An old, well known and useful tree. Per oz., 25c; lb., \$3.00.

PINE, (Scotch).—Very hardy and growing surely and rapidly on nearly every variety of soil, forming a beautiful tree and invaluable as a wind break. Per oz., 15c; lb., \$2.00.

SPRUCE, (Norway).—Well known as one of our most beautiful evergreen trees. Per oz., 15c; lb., \$1.25.

SPRUCE, (Hemlock).—One of the most graceful spruces, with a light and spreading spray, frequently branching almost to the ground. Per oz., 40c; lb., \$4.00.

VEGETABLE PLANTS.

Shipping is strictly done by express. Will not ship by freight under any circumstances, unless money sent in advance, and so requested by purchaser. We pay no express charges.

Prices subject to change without notice.

CABBAGE PLANTS.

Ready in Season—

HENDERSON'S EARLY SUMMER, per 100, 75c; per 1,000, \$5.00.

EARLY JERSEY WAKEFIELD, per 100, 75c; per 1,000, \$5.00.

EARLY WINNINGSTADT, per 100, 75c; per 1,000, \$5.00.

FOTTLER'S IMPROVED BRUNSWICK, per 100, 60c; per 1,000, \$4.00.

PREMIUM FLAT DUTCH, per 100, 60c; per 1,000, \$4.00.

VANDERGAW, per 100, 60c; per 1,000, \$4.00.

LARGE LATE DRUMHEAD, per 100, 60c; per 1,000, \$4.00.

Write for special prices on large quantities.

CELERY PLANTS.

WHITE PLUME, per 100, 60c; per 1,000, \$4.00.

GOLDEN SELF BLANCHING, per 100, 60c; per 1,000, \$4.00.

TOMATO PLANTS.

Ready latter part of April.

DWARF CHAMPION, seedlings, per 100, 60c; transplanted plants, per dozen, 20c; per 100, \$1.50.

LIVINGSTON BEAUTY, seedlings, per 100, 60c; transplanted plants, per dozen, 20c; per 100, \$1.50.

LIVINGSTON PERFECTION, seedlings, per 100, 60c; transplanted plants, per dozen, 20c; per 100, \$1.50.

LIVINGSTON FAVORITE, seedlings, per 100, 60c; transplanted plants, per dozen, 20c; per 100, \$1.50.

ACME, seedlings, per 100, 60c; transplanted plants, per dozen, 20c; per 100, \$1.50.

SWEET POTATO PLANTS.

YELLOW JERSEY, per 100, 40c; per 1,000, \$3.50.

RED JERSEY, per 100, 50c; per 1,000, \$4.50.

YELLOW NANSEMOND, per 100, 40c; per 1,000, \$3.50.

EARLY GOLDEN, per 100, 50c; per 1,000, \$4.50.

Write for prices on large quantities.

ROOTS.

Every garden should have a large bed of Asparagus, Rhubarb and Horse Radish. They always grow, never freeze, the first to come in the spring, and require but little care, and last for a life time. The soil should be made as rich as possible.

ASPARAGUS.—Columbian Mammoth White, per 12 50c; 25, 75c; 100, \$1.50; 500, \$6.00.

CONOVER'S COLLOSSAL, (or Palmetto), per 12, 40c; 25, 50c; 100, \$1.00; 500, \$4.00; 1,000, \$6.00.

RHUBARB, per 12, 75c; 25, \$1.75; 100, \$5.00.

HORSE RADISH, each, 10c; per 12, \$1.00.

POTATO.

We wish to call the direct attention of our customers to the fact that our Stocks in this line are all Wisconsin, Northern Michigan and Iowa grown. The results of all experienced Potato growers are that Potatoes grown in these Northern States are far better for Seed than those from the South, and particularly from California, Utah and arid countries where they have been raised by irrigation. Though as a rule irrigated Potatoes are very large, fine looking and good for table use, they are for Seed the poorest that can be planted, and crop but light at best in this country, and in dry seasons fail entirely. We mention this not only for the benefit of our customers, but to warn all planters to be careful and not be tempted by beauty and size of Potatoes, to buy and plant that which is seen so much in the markets and called Western Potatoes, but to buy Seed from us and be sure to get a Potato safe to plant and sure to crop.

Though there are many other good varieties than those we catalogue, we unhesitatingly say that those we have described are the very best for general use.

As the market is subject to changes, and our Stock on most varieties limited, we quote prices only on application, except on Six Weeks.

One and one-half bushels of eyes will plant 100 yards. Or an acre will yield from 100 to 400 bushels.

CULTURE.—The Potato, as ordinarily propagated, is not grown from the seed, but from the tuber, a cutting of which resembles a graft or bud from a tree, and perpetuates the good or bad qualities of the parent. The true seed which is borne in a seed pod following the blossom, is very seldom seen, is very difficult to gather and consequently is very expensive. In appearance it resembles a Tomato seed of about one-tenth development, the Potato belonging to the Tomato family. The seed germinates very easily, and the plants can be cultivated by anyone, producing tubers the first year about the size of buckshot; these, planted the second year, double in bulk, and, after about three or four years, become of edible size. As entirely new sorts are thus produced, the cultivation is very interesting and often profitable.

NOTES ON COOKING.—No. 211.—Boiled.—Wash and cook in salt water in pot

with cover. When soft to the center pour off all the water, and for ten minutes let the pot, without lid, stand on the range to get rid of moisture.

No. 212.—Croquettes.—Boil peeled potatoes in salted water and put them in oven five minutes to dry. Turn them into a pan, add butter, salt, pepper and nutmeg, wash quickly, pass through a colander, return to the saucepan, adding four egg yolks; put on the fire for a few minutes. Turn into a dish and let cool; divide into portions the size of an egg, roll in pulverized crackers, dip in batter of beaten eggs, roll in crackers again and fry to a brown color in plenty of lard.

No. 213.—Fried.—Peel and wash medium sized potatoes, cut in one-eighths. Fry them in hot lard until cooked thoroughly and of a brown color. Drain, salt and dry in a napkin before serving.

No. 214.—In Cream.—Take cold boiled Potatoes, cut in small pieces, put in stew-

ig pan with cream sauce, salt, pepper, utmeg and butter, care being taken not to make the sauce too thick.

No. 215.—Lyonaise.—Cut cold boiled potatoes in thin slices, put in frying pan, add butter, sliced onions, salt and pepper. Fry until brown. Serve with hopped parsley.

No. 216.—Stewed.—Peel and slice cold oiled potatoes, put in a saucepan with milk, butter, salt, pepper and nutmeg and boil. Add Parsley and butter, and single all well by tossing the saucepan until the sauce is creamy. Serve hot.

early varieties now in cultivation, coming in shortly after the Six Weeks. Owing to this quality it is often planted for both early and late crop.

EARLY ROSE.—An old standard variety, well known and well liked. Skin of a reddish brown color. Flesh pure white, dry and very mealy when cooked. Eyes few and mostly near the surface. Wonderfully productive. Tuber elongated, oval shaped.

BEAUTY OF HEBRON.—The tubers are oblong, large and very handsome,



EARLY SIX WEEKS



EARLY SIX WEEKS.

This variety of Potato is without exception the earliest potato ever grown. A perfect table Potato, ready for the market in six weeks, and matured in seventy-two days. It is a wonder and without equal. The past season—the worst ever known on the potato crop in this part of the country—it yielded at the rate of 200 bushels per acre in this county, and a good season will yield 600 bushels per acre. It is worth its weight in gold to gardeners for a start in the seed, as with it they can always get the fancy price before any other kind comes on the market. Per pk., 60c; bu., 2.00.

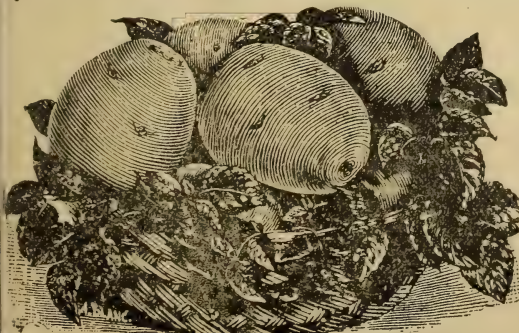
IMPROVED EARLY ROSE.—This is similar in shape and appearance to the old standard Early Rose, but in season is much earlier and a far greater yielder than the old variety was even in its best days. It is one of the most productive

while in yield it is remarkably prolific, and so far has effectually resisted blight. It is a medium early, and is remarkable for its fine keeping qualities. The foliage is dense, dark green, vines strong, stocky and vigorous.

THE RURAL NEW YORKER.—Large, smooth, flat variety, of excellent quality; white skin and flesh, with few and shallow eyes. Cooks dry and floury and is very productive.

GOLDEN BEAUTY.—(Our Own Introduction.)—This new early Potato is of handsome, oblong shape; the skin and flesh are pure white. It cooks dry and floury, and is of excellent quality. It is very productive; the vines are of vigorous, upright growth, and the Potatoes mature as early as the Early Rose. They are very dry, and fit for table use when only half grown.

EARLY OHIO.—This standard extra early sort, maturing about ten days to two weeks before the Early Rose. Is deservedly popular in all parts of our country. The tuber is oval in shape, white in color; flesh very white, both raw and when cooked; very fine grain and very best flavor. The greatest merits of the variety are its extreme earliness and long keeping qualities. From the time they are as large as hens' eggs until new Potatoes come in next year they burst open when boiled with their jackets on, appearing snow white and floury.



Early Ohio.

LATE ROSE.—Exactly similar to Early Rose except in maturing.

BURBANK SEEDLING.—Has beautiful white skin and noted for the scarcity of eyes. Cooks even, white and dry and is very superior in quality. Is a certain cropper and one of the most profitable sorts in cultivation to grow for the market. Very handsome, and in yield has proven remarkably prolific.

PEERLESS.—Tubers elongated, e, inclined to be flat. Skin white, sometimes a little rough. Flesh white and grained. This variety is desirable for e in late fall or early spring. If used immediately after digging has an inclination to be soggy, but if held over till spring cannot be excelled for quality. We recommend this Potato very highly.

SWEET POTATOES.

Our Sweet Potatoes are all Muscatine grown, and far excel those grown in the South.

THESE PRICES ARE SUBJECT TO CHANGE.

	Per bbl.		Per bbl.
YELLOW JERSEY	\$3.50	RED JERSEY	3.00
YELLOW NANSEMOND	3.50	EARLY GOLDEN	3.00

These are the most desirable varieties.

DEPARTMENT

GRASS SEED, FORAGE PLANTS AND FIELD SEEDS

Before itemizing the **Grasses, Forage Plants and Field Seeds** coming under this growing branch of our Seed business, we desire to call the attention of all practical agriculturists to the rapid change of sentiment here in the western prairie states in favor of Tame Grasses. From the first settling of the country a prejudice seems to have existed against Tame Grasses, people generally believing that they would never be a success, and it has taken the **combined effort of Seedsmen, Writers on Agriculture,** and the actual experience of many **practical farmers** to dispel this feeling. There is no longer a doubt in the mind of any as to the successful growing in this soil and climate of the Tame Grasses, such as Clover, Blue Grass, Timothy and other kinds, and their value, not only as a hay crop, resting and fertilizing the land, but the Seed, too, is a mine of wealth to every farmer. **The most valuable single wagon load of farm produce ever marketed in Western Iowa was a load of Clover Seed bought by us from Hiram Smith, of Odebolt, Sac County, Iowa, two years ago.**

It is our intention not only to foster and encourage the planting of Grasses, but also to build here a market where all may not only buy the Seeds, but a market, too, where they may both **buy and sell** and ever find a ready quotation on all the Clover, Timothy, Millet and Field Seeds the farmers grow and have to offer.

Grass Seeds are seldom ordered much in advance of the time used and always wanted in a hurry. Our central location, with iron arteries of commerce in every direction, is of vital importance to the merchant or dealer who wants his order filled with a **rush** in the Spring time for some **waiting customer.** We are always glad to receive a sample of any Clover, Timothy, Millet and Field Seed you have to offer on which we will quote you a firm price by return mail.

As prices are continually fluctuating, we quote only on to-day's values, subject to Market Changes.

NOTE.—The Seedsmen throughout the United States and Canada have all adopted the Cental System, so please remember that our quotations on all Grass Seeds, for either buying or selling, are by the 100 pounds.

GRASSES.

CLOVER.

Lowest market price on receipt of order. Ask for quotations on large lots.



Red, or June Clover.

RED CLOVER.—This is the most widely cultivated of all the pasturage plants; loosening the soil and admitting the air and drawing up and storing away near the surface the valuable principles scattered in the earth beneath, it is regarded as one of the best of vegetable fertilizers, as well as a cattle food of highest merit. Its luxuriant foliage, by shade, increases the fertility of the earth and smotherers noxious weeds. It is a lime plant and does best on stiff loams. Its habit of growth is rapid, and, though naturally a biennial, may, by close pasturage, be made to last three or four years. Sow in autumn south of the Potomac or Ohio, and in spring in northern states. Sow eight pounds to the acre.

MAMMOTH, (or Sapling Clover).—Grows very strong and coarse, in fact so coarse that cattle only eat the leaves. It is mainly used for soiling purposes, growing where other clovers very often fail, and restoring exhausted lands to good advantage. Sow in the spring, at the rate of eight pounds per acre. Sixty pounds per bushel.

ALFALFA, (or Lucerne Clover).—This excellent variety lasts from eight to ten years and is invaluable for a droughty country, as the roots penetrate ten to fifteen feet into the ground. Much grown in Colorado. Can be cut as many as four times in a season, and is excellent for soiling. It comes earliest in the spring and remains latest in the fall, and is highly valued as fodder. Thrives best in rolling

country where the moisture can pass off readily, as a wet underground is fatal to the plant. It is best adapted to a dry, rich, sandy soil, but will grow anywhere. Every farmer should sow a field of this valuable plant.

WHITE CLOVER.—A small spreading perennial, adapted to moist soil, although it is a tenacious grower on almost all soils. Is almost indispensable for lawns, succeeding remarkably well on terraces. Very valuable also for pasturage on account of its quick growth after a severe cropping. Has small round heads, very fragrant and much relished by bees. Sow in the spring at the rate of six pounds per acre, or when sown with other grasses half that amount is sufficient. Sixty pounds to the bushel.

ALSYKE, (or Swedish Clover).—Like the rest of the Clovers, perennial, but the hardiest of all. The most important feature of this plant is its remarkable power of resisting drought and cold, undergoing the severest winters. It is also very desirable for lands that are at all inclined to wash, as its roots form matting which resists the influence of the water. Sown with other grasses it greatly increases the yield of hay, and cattle prefer it to any other forage. Heads round, flesh colored, very fragrant and much liked by bees, which yield an enormous amount of honey after pasturing on it. Sow in spring, and if alone about six pounds per acre. Sixty pounds per bushel.

SAIN FOIN, (or Esparsette).—This in some sections is an important forage plant, producing an immense quantity of green food, and, under favorable conditions, large crops of hay. It requires a calcareous soil. The seeds are of high value as food for fowls. Sow 10 pounds to the acre.

CRIMSON TREFOIL, (or Scarlet Italian).—An annual variety, in common use in the south for feeding green and for hay, and also found very profitable on sandy soils. The yield in fodder is immense, and after cutting, it at once commences growing again, continuing until severe, cold, freezing weather. It grows about one foot high; the roots are nearly black; leaves long, blossoms long, pointed and of a very deep red.

BOKHARA (Melilotus Alba) Sweet Clover.—This is exceedingly valuable as pasturage for bees. It is occasionally found growing wild by the roadside in company with the more common Sweet Clover (*Melilotus Officialis*), and may be distinguished from it by its white flowers and less coarse and more leafy stems.

MISCELLANEOUS GRASSES.

PERENNIAL RYE GRASS.—A very valuable variety for permanent pasture. Succeeds well on almost any kind of soil, but is particularly adapted to moderately moist or irrigated lands. It is largely used, mixed with other grasses, for lawns. Sow one and a half to two bushels per acre, in the spring. Twenty pounds per bushel.

MEADOW FESCUE, (or English Blue Grass).—A perennial grass from two to four feet high, with flat, broad leaves.

This is one of the standard European grasses. It needs rich ground, and succeeds well on prairie soil; is an excellent pasture grass to take the place of wild grasses, as it yields a large amount of early and late feed.

SWEET VERNAL GRASS.—One of the earliest grasses in spring, as well as the latest in autumn, and about the only grass that is fragrant. As a pasture grass, mixed with other species, it is valuable on account of its earliness, and mixed with

blue grass and white clover, it is an invaluable adjunct for lawns. About ten pounds per bushel.

WOOD MEADOW GRASS.—Grows from one and a half to two feet high; has a perennial creeping root, and an erect, slender, smooth stem. One of the best varieties to sow in shaded situations, such as orchards and parks, for either hay or pasturage. Two bushels per acre. About fourteen pounds per bushel.

CRESTED DOG'S TAIL.—A perennial grass with short, narrow leaves, particularly valuable for lawns or pastures on dry light land.

ORCHARD GRASS, (or Cock's Foot).—One of the most valuable grasses on account of its quick growth and valuable aftermath. It has a tendency to grow in tufts, and does better if sown with clovers, and as it ripens at the same time the mixed hay is of the best quality. When sown alone two bushels are required per acre; if sown with Clover, half that amount. It is perennial, and will last for years, but its habit of growth unfits it for lawns. Fourteen pounds per bushel.

SHEEP'S FESCUE.—A small tufted, hardy grass, forming a cluster of narrow cylindrical leaves, of value in mixture for lawns or dry soils and under shade.



Kentucky Blue Grass.

KENTUCKY BLUE GRASS, (Poa pratensis).—Sometimes called June, but the true June or Wire Grass is much inferior. The Kentucky Blue Grass is the most nutritious, hardy and valuable of all northern Grasses. In conjunction with White Clover it forms a splendid lawn; for this purpose use four bushels of Blue Grass and six pounds of White Clover per acre. If sown by itself for pasturage, two bushels will be required; sow early in the spring or in October or November. Fourteen pounds per bushel.

JOHNSON GRASS.—Perennial, very popular. A rapid grower. Much relished by stock, and is good for ensilage. Excellent for swine. Can be cut several times in a season. Is a persistent grower. Stands drought well and makes good hay



Johnson Grass.



Red Top.

RED TOP.—A good permanent pasture grass when fed close; also good for hay. Must be kept down or cattle will refuse it. Stands our climate well, is grown extensively on moist soils and is not injured by prolonged wet weather. Sow from twenty pounds to two bushels per acre. Grows under favorable conditions to the height of about two feet. Try our Fancy Clean Seed.

RED TOP.—(Common.)—Adapted to most soils. A good pasture grass. Per qt., 15c; bu., 90c.

RED TOP, (Fancy Cleaned).—A very superior article, and entirely free from chaff. Send for sample. Per lb., 20c; 10 lbs., \$1.50.

OUR PERMANENT PASTURE MIXTURE.—Is composed of the very finest varieties of natural Grasses, best adapted to produce a permanent pasture. When ordering state the nature of the soil, as different varieties are required for heavy and light soils. Per bu., \$1.75.



Timothy.

COMMON MILLET.—A good forage grass; also excellent for hay.

GERMAN MILLET.—Very prolific. Grain golden yellow. Hay from this seed is very much relished by stock.

HUNGARIAN.—Resembles Millet very much and may be classed as a variety of that plant. Has smaller stalks and yields from two to three tons per acre. Like Millet, it is a vigorous and hardy annual and must be sown each year. Is planted in large quantities in states where grass is short. Can be sown as late as July, and is very valuable for newly cleared timber lands. Too much cannot be said in praise of this grass, and it is rapidly becoming more and more popular as our farmers recognize its excellent and valuable qualities.

TIMOTHY.—There is no variety of grass seed which has come into prominence so much of late years as Timothy. Farmers are beginning to recognize the fact that there is money in raising Timothy, whether for hay or seed; is used mostly for hay, however, and gives large returns on rich clay not too dry; is considered best if allowed to ripen its seed, but is also greatly relished by stock if cut in the blossom or immediately after. Horses especially are fond of this grass. It possesses a larger amount of nutritive matter than most grasses, and yields abundantly on favorable soil. Cannot be used as a pasture grass. Twelve to fifteen pounds should be sown on an acre to make a profitable crop. Our seed, as usual, is very choice, and it will pay you to give it a trial. Lowest market price.

MILLET.—A valuable annual, well liked because it can be sown after it is known what other crops will be. Last year large quantities of this valuable grass were sown in May and June, and even in July, because of the late spring, and in every case our wonderful seed yielded enormous crops, averaging four to five tons of hay to the acre. Buy Sioux City seeds. It will pay you. On large quantities write for prices.

MANITOBA.—(Hog, or Broom Corn Millet).—Resembles broom corn somewhat; a very rapid grower, ripening fully two weeks earlier than German and other Millets; a big yielder—under favorable conditions upwards of 60 bushels per acre—and very hardy. Another great advantage over any other forage plant is that the seed ripens while the fodder is yet green. Hence it can be cut and used for both hay and seed with equally good results. The seed when ground resembles bright yellow corn meal and when bolted makes rich, fine, crisp pancakes, owing to the excessive oils in the grain.

FORAGE AND FODDER PLANTS.

Lowest market price on receipt of order.

CANE SEED.—Among the forage and fodder plants grown for soiling or any fodder the sales of Cane Seed indicate that Sugar Cane, with its rich, fattening properties, is taking the lead of all other plants of this kind.

EARLY ORANGE.—A well known variety, well adapted to the south. From eight to ten days later than the Early Amber.

KANSAS ORANGE.—A popular and successful variety from Kansas. Between the Early Amber and the Early Orange.



Early Amber Sugar Cane.

EARLY AMBER.—(Sugar Cane.)—A very valuable and well known variety for ensilage, and also yielding twenty to twenty-five bushels of seed and one hundred and fifty to two hundred gallons of pure amber colored syrup, which is unsurpassed in flavor and greatly relished by every one. Also makes excellent sugar. Is the earliest Sugar Cane known. Can be sown with success in sections having short seasons and will mature in any latitude where Indian Corn can be planted. Should not be planted until spring is pretty well advanced and weather warm. Sow three or four pounds per acre.

KAFFIR CORN.—This new variety of Sorghum forms low, stocky and perfectly erect plants, which produce two to four heads of grain on a single stock, and mature about the middle of October. The seed heads grow from ten to twelve inches long, and good land will produce a crop of fifty to sixty bushels per acre. It resists droughts like most Sorghums, and will yield a paying crop of grain and stalks even in dry seasons in which corn has utterly failed on the same lands. The stalks grow from five to six feet high, and are excellent fodder, much relished by horses, mules and cattle. The seed heads are also greedily eaten by all farm animals. When the stalks are cut down to the ground, two or more new shoots will spring up and continue growing until checked by the frost. It is safe to plant in any latitude

where Minnesota Amber Cane grows, and is cultivated like Indian Corn.

TEOSINTE.—Recommended as the most prolific foliage plant yet introduced. In appearance somewhat resembles Corn, but the leaves are much longer and broader. The stalk, containing much saccharine matter, is very nutritious. Requires about four pounds of seed per acre. Plant in drills three feet apart, and two or three seeds every twelve inches in drill.

OUR SPECIAL LAWN GRASS MIXTURE.

The appearance of the home is dependent on nothing more than the lawn, and no matter how much money and taste may be expended upon the house, it is incomplete without a neat, well kept lawn. To many the question is how to secure a beautiful lawn. In the start the ground must be dug deep and thoroughly pulverized, in order that the roots of the grass may penetrate deep. The ground should then be raked until perfectly smooth and slightly sloping so that the water will not stand upon it. It is then ready to seed, and our Special Lawn Grass Mixture should be sown at the rate of fifty or sixty pounds to the acre, well raked in and rolled down. Seed sown in April, May, September or October will produce the best results. It may also be sown in June or July, but in this case rye or oats should be sown with it to protect the young roots from the direct rays of the sun. When the grass is about two or three inches high it should be cut, and after that every ten days. The best results are obtained by using a lawn mower. Our Mixture is not an experiment, but is one which has been used for very many years by the superintendent of parks in one of our largest cities. In the composition of our Mixture, great care is taken that all seed shall be free from foul or weed seed. And the grasses are so arranged that a continuous growth of fine green turf is secured throughout the entire season. One quart will sow 300 square feet, one peck 2,400 square feet, one bushel 10,000 square feet, four bushels one acre. Per qt., 20c; pk., \$1.25; bu., \$4.00.

MAMMOTH RUSSIAN SUNFLOWER.

MAMMOTH RUSSIAN SUNFLOWER.
—Single heads measured 12 to 23 inches in diameter and contains an immense quantity of seed, which is highly valued by all farmers and poultry breeders, who have tried it, as an excellent and cheap food for fowls. They eat it greedily, fatten well on it and obtain a bright, lustrous plumage and strong, healthy condition, better than on almost any other food. It is the best egg producing food known for poultry. It can be raised cheaper than corn, and is destined to be an article of great value as soon as it becomes generally known. Every farmer should plant some of the seed in any waste piece of ground, any time from early spring up to the middle of July. It is a wonderful improvement over the old native sunflower, and besides the great value of the seed as a poultry and stock food, its strong, thick stalks can be properly used as fuel. Three quarts of seed will plant one acre. The seed is also recommended as an excellent food for horses.

MISCELLANEOUS FIELD SEEDS.

Lowest market price on receipt of order.

FULL MOON OATS.—For some time we have been endeavoring by carefully testing the numerous varieties of oats offered by the various seedsmen, to obtain a variety which would in every respect meet the requirements of the northwestern farmer, and are at last able to offer to our friends and patrons an oat which we think must please the most particular, and which we have named the "Full Moon." Last year we sent our sample packages to a great many of our customers, and they invariably reported them to be the earliest ever tried by them. They show an almost total absence of rust; have a good strong stand, and are very hardy and yield enormously. To its earliness is due that it escapes free from blight and rust and can be harvested when the farmers are not so busy with other harvesting, thus enabling them to get their Oats out of the way and work on their other grain. We have only a limited supply owing to the drought of last year, and we kindly ask those desiring to obtain any of this truly marvelous Oat to place their orders early, as we are confident that we will not have enough seed to supply all your needs.

WELCOME.—A very popular Oat, well adapted to a windy country. Very heavy and productive, yielding all the way from fifty to one hundred bushels per acre. A very early variety of white Oat. Good weight. Usually grow from five to six feet high with strong, straight straw, which is not liable to be prostrated by either wind or rain. The grain is remarkably large and handsome, full and plump, with thin, close fitting husks. They are of vigorous growth and fully a week ahead of all other varieties, except the Full Moon, in ripening, and for these reasons yield most excellent crops. They are also very valuable for extreme southern sections, giving a good yield where other varieties would make the crop a failure.

THE GIANT FRENCH HYBRID SIDE OATS.—Were introduced here in 1889, and have been carefully tested in all parts of the United States, and the most flattering reports have been received, all stating that they have out-yielded every other variety tested beside them. They grow from four to five feet tall, with stiff straw, never lodge, always stool freely and yield prolifically—heads measuring sixteen to eighteen inches in length and containing 150 to 200 grains being of common occurrence. By actual count 1,632 grains have been produced from a single grain, or in other words, a product of over 1,600 fold. They are medium early in ripening, consequently should be planted early.

WHITE RUSSIAN.—Hardy and prolific. Absolutely rust proof.

BLACK RUSSIAN.—Very prolific, entirely rust proof and stands coldest weather without injury.



Full Moon Oats.



Saskatchewan.

SASKATCHEWAN FIFE WHEAT.—Is the best and purest Fife Wheat in the northwest today. Prominent millers prefer it to any other variety grown. Once having tested it you will grow no other. Our seed is of the best and can be relied on. For hardiness and vigor of growth it is unexcelled. It is also in great demand by the farmers of the North and West on account of its productiveness and extreme earliness. Is entirely free from smut and all other diseases.



JAPANESE BUCKWHEAT.—An entirely distinct and valuable variety, being more productive than any other kind. Seed a beautiful dark brown and can be told also on account of its being much larger than common or Silver Hull. Yields under favorable circumstances about sixty bushels per acre. On account of its earliness can be grown further north than any other. Does especially well on well drained or sandy land. Plants very large and vigorous. The best variety known.

BUCKWHEAT, (Silver Hull).—A great improvement over the old variety originating abroad. Has a beautiful light gray color and matures much earlier than common Buckwheat; also is in bloom longer. Yields about twice as much per acre. Its unusually rich flavor is greatly relished by bees.

BUCKWHEAT, (Common).— Yields about thirty bushels per acre. Should be sown broadcast at the rate of from one to three pecks per acre, about the middle of June or a little later. Great care should be exercised in threshing, as soon as dry, as if it is allowed to mass it gathers moisture very rapidly and will soon be unfit for use.

SCOTCH FIFE.—Hard grain and adapted to extreme north.

VELVET CHAFF.—An entirely distinct variety of wheat, having a blue stem just below the head, and a velvet chaff entirely different from any other wheat. Kernel resembles somewhat the old Scotch Fife, but is earlier and more productive. Makes also a better milling wheat.

FRENCH IMPERIAL.—Noted on account of its doing better on ordinary soils than on very rich ones, too rich ground tending to make too heavy straw. Fills out plump extra hard wheat. Weighs about sixty-two pounds per measured bushel. Every one should try this variety.

BARLEY.

MANSURY.—A six-rowed barley, with long, heavy, well-filled heads, containing large, plump grains. Straw bright, very strong and not apt to lodge. A week or ten days later than common six-rowed barley.

N A K E D, (or Hulless).—Resembles wheat, and is splendid for all purposes for which barley is used, and will make excellent bread when bolted and ground like wheat, while the yield is much greater. We have two sorts, Black Hulless and White Hulless.

COMMON.—Barley succeeds best on lands more sandy and lighter than those adapted to wheat. It is sown in the spring and can be grown farther north than any other grain. Sow from two to two and a half bushels per acre. Weight, forty-eight pounds to the bushel.

BROOM CORN.

CULTURE.—Prepare the ground the same as for corn and plant about the same time in drills three and one-half to four feet apart and thin to six inches in the row.

IMPROVED EVERGREEN.—A very desirable variety, and, in fact, considered the best for general cultivation on account of color and quality of brush. One good characteristic is that it never gets red under any circumstances, always having a beautiful green appearance when ripe. In great demand with all Broom Corn raisers and manufacturers on account of its having no center stalk. Is very early and grows from seven to nine feet high.

EXTRA EARLY JAPANESE.—The feature which has brought this Corn into so great prominence is its extreme earliness. Can be planted after wheat with great success, giving the farmer two paying crops from the same piece of ground. Can be planted as late as the middle of July and matures in seventy-five days. Is by far the earliest in existence. Has no center stalk.

CALIFORNIA GOLDEN.—A strong growing variety, much resembling the Evergreen, but longer in brush.

GENUINE DWARF.—Grows from three to four feet high, with straight, smooth brush; principally used for making whisks and brushes.

FLAX.

One of the most profitable crops raised, and planted very largely in the north and west. The greatest difficulty lies in the fact that most of our farmers are too careless in not getting good, well cleaned seed. Sow as soon as the frost is out of the ground. One half bushel is considered sufficient for an acre if planted for seed, but if for fiber, a larger quantity is necessary. Cut before crop is quite ripe and thresh early in the fall and in dry weather.

FLAX SEED, (Russian).—We have some very choice seed of this, much superior in every way to common Flax. It will increase the yield and add to the value of the product. Most of the Flax of the country is badly run out. It will pay you well to secure some new stock seed. We guarantee our seed to be strictly clean.

RYE.

RYE, (Fall or Winter).—The time for sowing is from the middle of August to the last of September. One plowing is given, and the seed sown broadcast at the rate of one and a half bushels per acre and dragged in. Harrowing and rolling in the spring are recommended. If cut before fully ripe, the grain makes more and better flour. If intended for seed it should be fully ripe. Sow some Rye among standing corn, hoeing it in, leaving the ground level as possible, after the corn has been removed, rolling the ground. It succeeds best on sandy soils.

RYE, (Spring).—Although this grain is often planted by farmers, especially for the paper makers, who prefer it to any other, its principal value is as a "catch" crop, to sow where winter grain has failed. The straw is shorter and stiffer than that of the winter varieties, and is always easier secured, while the grain, although smaller, is of equal value.

CANADA FIELD PEAS.

These are sold for marketing dry. For split peas or for fodder for stock.

WHITE.—Earliest.
GREEN.

WILD RICE.

WILD RICE.—Grows very rapidly in one to eight feet of water. Ripens late in August or early in September. For plant-

ing in fish ponds it is especially desirable. It also does well along the shores of marshes and makes good hay.



Mansury Barley.

**SPANISH PEANUT.**

Peanuts can be cultivated in the north as easily as potatoes. They yield largely, and are a paying crop. The Spanish is a desirable variety, because it is early and a fine bearer; its growth perfectly erect, not spreading on the ground like the common kinds of Peanuts, and therefore much more easily cultivated, the plow doing nearly all the work; also in harvesting all the peas hang to the roots, and can be rapidly gathered. Planted in April they ripen in August, and planted as late as July 1st to 10th, will mature full crops before frost. Price postpaid, 25c per qt.

NEW GARDEN LEMON.—It resembles the vine peach in manner of growth, but is distinct in that the unripe fruit is striped with very dark green, nearly black,

**CHUFAS, or Earth Almonds.**

with the sliced lemons which are so important in putting up the vine peach. Cultivate like musk melon in hills three feet apart each way. Don't fail to try it. Per pkt., 5c; oz., 20c.

CHUFAS, (or Earth Almonds).—The nuts resemble almonds in taste, and are much relished by boys and girls. They are also eaten greedily by hogs and poultry. The nuts grow underground, near the surface, and are easily reached. Plant ten inches apart in three foot rows. If seed is dry, soak before planting. One peck plants an acre. Per pkt., 5c; lb., 30c.

NEST EGG GOURD.—So called from its striking resemblance in size, shape and color to a hen's egg. Used a great deal for nest eggs, for which

**NEST EGG GOURD.**

while the vine peach is plain green, and when ripe is not russeted like the vine peach. Fruit is somewhat smaller than the vine peach, has thinner flesh and is most decidedly more acid, thus dispensing

they are valuable on account of their ability to stand cold or wet. The plant is a rapid growing climber, and makes a useful as well as a very ornamental covering for screens. Per pkt., 10c.

FLOWER SEEDS.

Our Flower Seeds are all grown by the best German, French and English growers, and all purchasing will find them to be of very fine quality. We desire to urge our customers to use care in planting, as much annoyance often results from planting fine seeds too deep and in coarse soil. Make the ground fine and smooth and wait until the soil is warm on all fine seeds.

Sweet Peas, from their nature, will stand much cold, and should be planted as early as the ground can be put into shape. Most of the varieties we catalogue can be raised without a great deal of effort, although flowers always repay careful treatment. Nothing gives more pleasure for the time and money expended than a few flowers, and every home should have a bed, if not of large size.

We have made the following divisions in our catalogue for the convenience of parties ordering:

GENERAL LIST.—Comprising annuals, biennials and perennials of the most popular sorts.

CLIMBERS.—Containing a list of the choicest running flowers, most of which bloom the first season.

EVERLASTING FLOWERS, which are so much loved by all, and which carry the remembrance and beauty of the summer garden into the winter.

ORNAMENTAL GRASSES, which lend grace and beauty to the Everlastings, when made up with them into bouquets for the winter.

GENERAL LIST.

The following list we make at the uniform price of 5 cents per packet, postpaid. We carry all the principal varieties of each sort, single, double or mixed.

ABRONIA.	COLEUS.	ESCHSCHOLTZIA.
ADONIS.	CACALIA.	HELIANTHUS.
AGERATUM.	CALANDRINA.	HOLLYHOCK.
SWEET ALYSSUM.	CONVULVULUS MINOR.	LARKSPUR.
AGROSTEMMA.	COLLINSIA.	(See Delphinium.)
AMARANTHUS.	COREOPSIS or CALIOPSIS.	MIGNONETTE.
AMMOBIUM.	CALENDULA.	IBERIS.
AQUILEGA.	CAMPANULA.	LOVE IN A MIST.
(Columbine.)	COSMOS HYBRIDUS.	(See Nigella Hispanica.)
ANTIRRHINUM.	CLARKIA.	LOVE LIES BLEEDING.
(Snap Dragon.)	CELOSIA.	(See Amaranthus Caudatus.)
ASPERULA.	CENTAUREA.	LINUM.
(Wood Ruff.)	CHRYSANTHEMUM.	MATRICARIA.
ASTER.	CINERARIA.	MESEMBRYANTHEMUM.
	FEVER FEW.	(Ice Plant.)
	(See Matricaria.)	MIMULUS.
	FORGET-ME-NOT.	(Monkey Flower.)
	(See Myosotis.)	LOBELIA.
	FOX GLOVE.	MARIGOLD.
	(See Digitalis.)	(See Tagetes.)
	GAILLARDIA.	MIMOSA.
	GOLDEN FEATHER.	(Sensitive Plant.)
	GRACILIS.	MIRABILIS.
	DIANTHUS.	(Four O'Clock.)
	DAHLIA.	MOURNING BRIDE.
	DELPHINIUM.	(See Scabiosa.)
	DIGITALIS.	MYOSOSTIS.
	HONESTY.	(Forget-Me-Not.)
	ICE PLANT.	NEMOPHILA.
BARTONIA.		
BALSAM.		
BACHELOR'S BUTTON.		
BELLIS PERENNIS.		
BROWALLIA.		
BRACHYCOME.		
CANDYTUFT.		
CANNA.		

This flower is not only one of the most popular, but also one of the most effective of our garden favorites, producing flowers of great richness and variety of color, with the most perfect and beautiful form.



Choice Mixed Pansies.

This popular favorite is too well known to need any description. Seed sown in February and March gives better results during the summer than those sown in the fall and wintered over. Sow in light soil,

and, when large enough, transplant into pots or boxes; and at the proper time plant out in the garden in a rich, moist loam, protecting them from the winds and midday sun. Never allow them to get dry during hot weather.

PAPAVER.

(Poppy.)

OXALIS.

PENTSTEMON.

PETUNIA.

PHLOX DRUMMONDI.

POPPY.

(See Papaver.)

PORTULACCA.

POTENTILLA.

PYRETHRUM.

RICINUS.

SALVIA.

RESEDA.

(Mignonette.)

SALPIGLOSSIS.

SENSITIVE PLANT.

(See Mimosa.)

SILENE.

(Catchfly.)

SNAPDRAGON.

(See Antirrhinum.)

STATICE.

(See Lavender.)

SCABIOSA.

(Mourning Bride.)

STOCKS.

(Gillflower.)

TAGETES.

(Marigold.)

SUNFLOWER.

(See Helianthus.)

SWEET SULTAN

(See Centaurea.)

SWEET WILLIAM.

(See Dianthus.)

VERBENA.

VISCARIA.

ZINNIA.

TOM THUMB NASTURTIUMS.



CLIMBERS.

ABOBRA.

ADLUMIA.

(Mountain Fringe.)

BALLOON VINE.

BEAN.

CLEMATIS.

COBAEA.

CUCURBITA.

(Squash Gourd.)

CYPRESS VINE.

(See Ipomea.)

IPOMEA.

DOLICHOS.

(Hyacinth Bean.)

GOURDS.

SWEET PEAS.—(*Lathyrus Odoratus*).—Beautiful, free flowering climbing annuals. Their fine fragrance and large varieties of colors make them indispensable for every garden. Sow in April or May, in trenches from 8 to 10 inches deep; cover about an inch, and as they grow, draw the earth around them, not covering the shoots until the trench is full. Rich loam, sunny situation and plenty of moisture.

THUNBERGIA.

MAURANDYA.

HUMULUS JAPONICUS.

(Japanese Hop.)

TROPAEOLUM.

(Nasturtium.)

EVERLASTINGS.

ACROCLINIUM.
ELICHRYSUM.
(Eternal Flower.)
XERANTHEMUM.

GOMPHRENA.
(Globe Amaranthus.)
WILD GARDEN SEEDS.

ORNAMENTAL GRASSES.

For Mixed Borders and Ornamental Gardening. Also when dried, for Winter Bouquets and Decorations.



Briza.



Coix.



Gynierium.

MAXIMA.

AGROSTIS NEBULOSA.—Fine and feathery; very graceful for bouquets. Annual. Per pkt., 5c; oz., \$1.00.

AGROSTIS PULCHELLA.—Very graceful. One foot. Per pkt., 5c; oz., 60c.

ARUNDO CONSPICUA.—Splendid large variety, with silvery spikes; handsome for planting singly on lawns. Tender perennial. Eight feet. Per pkt., 10c.

AVENA STERILIS.—(Animated Oats.)—Tall, graceful habit; fine for bouquets. Annual. Per pkt., 5c; oz., 50c.

BRIZA MAXIMA.—(Quaking Grass.)—Pretty for bouquets. Annual. One foot. Per pkt., 5c; oz., 50c.

BRIZA GRACILIS.—A smaller variety of the preceding. One foot. Per pkt., 5c; oz., 50c.

BROMUS BRIZOEFORMIS.—Resembling the Briza Handsome. Annual. One foot. Per pkt., 5c; oz., 50c.

COIX LACHRYMOE.—(Job's Tears.)—Annual. One and one-half feet. Per pkt., 5c; oz., 50c.

ERIANTHUS RAVENNOE.—Resembling the Pampas Grass. Hardy perennial. Eight feet. Per pkt., 10c; oz., \$1.50.

LACHRYMA.

ERAGROSTIS ELEGANS.—(Love Grass.)—Fine for bouquets. Annual. One and one-half feet. Per pkt., 5c; oz., 60c.

EULALIA JAPONICA.—Magnificent Japanese Grass of robust growth, attaining six to seven feet in height, with elegant flower spikes of a light violet color. Hardy perennial. Per pkt., 15c.

GYNERIUM ARGENTEUM.—(Pampas Grass.)—Well known magnificent grass, with flower spikes ten feet high. Roots should be kept from frost during winter. Perennial. Per pkt., 10c; oz., \$1.50.

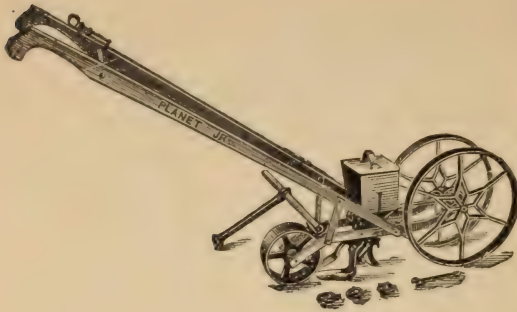
LASIARGROSTIS ARGENTEA.—Beautiful and very distinct. Perennial. Three-fourth foot. Per pkt., 5c; oz., 60c.

MELICA CILIATA.—Splendid bouquet grass. Perennial. Per pkt., 5c; oz., 75c.

STIPA ELEGANTISSIMA.—Elegant and graceful. Perennial. One foot. Per pkt., 10c; oz., \$3.00.

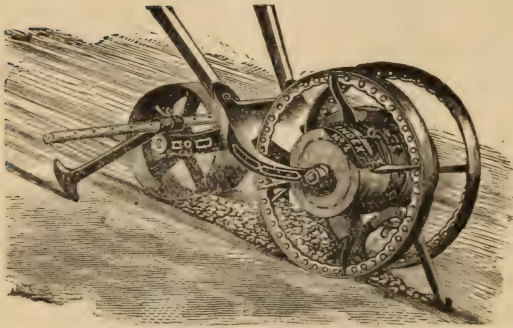
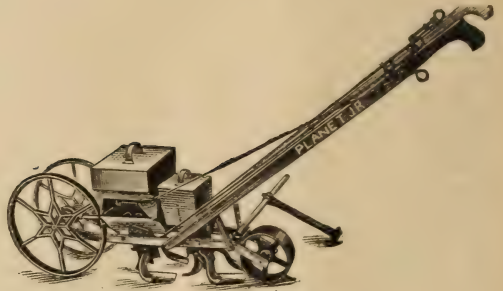
STIPA PENNANTA.—(Feather Grass.)—Perennial. One and one-half feet. Per pkt., 10c; oz., \$1.50.

ARGENTEUM.



The "Planet Jr."
Hill
Dropping
Garden Drill.

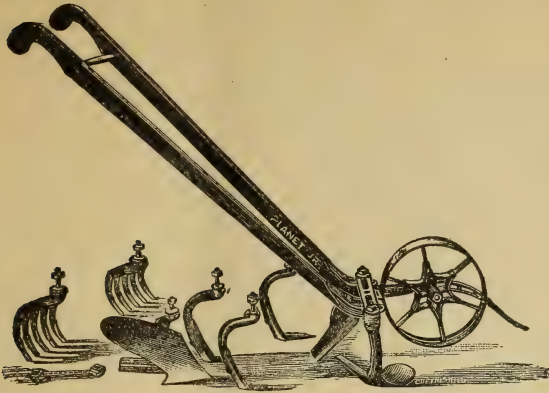
The
Combined Hill
Dropping and
Fertilizer
Drill.



The "Planet Jr."
No. 2
Seed Drill.

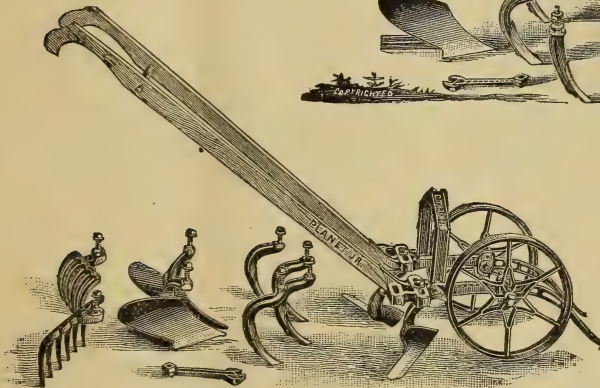
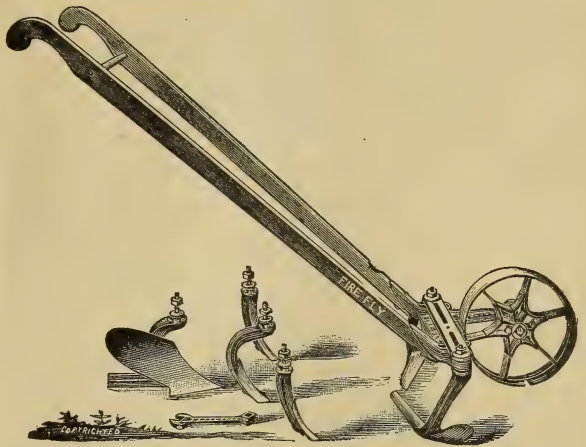
The "Planet Jr."
Combined
Drill,
Wheel Hoe,
Cultivator,
Rake and Plow.



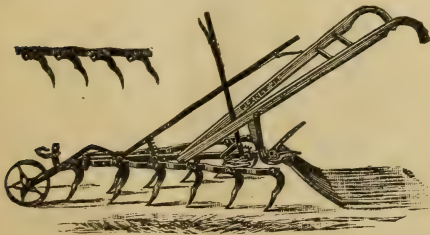


The "Planet Jr."
Single
Wheel Hoe,
Cultivator, Rake
and Plow
Combined.

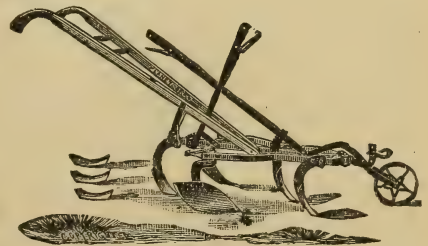
The "Fire-Fly"
Single
Wheel Hoe,
Cultivator
and Plow
Combined,



The
"Planet Jr."
Double
Wheel Hoe,
Cultivator,
Rake
and Plow
Combined.



The "Planet Jr." Twelve Tooth Harrow,
Cultivator and Pulverizer.

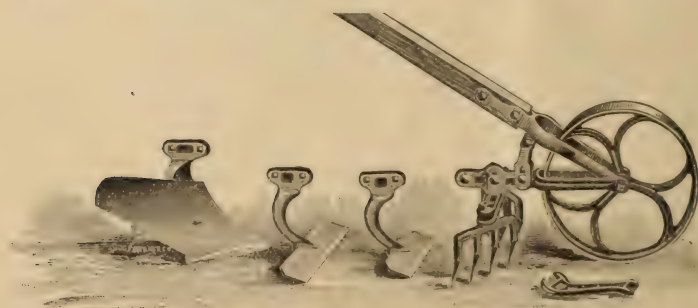


The "Planet Jr." No. 6 All Steel Horse
Hoe and Cultivator.

THE
New Model
SEED DRILL



The "JEWEL" Double Wheel Hoe.



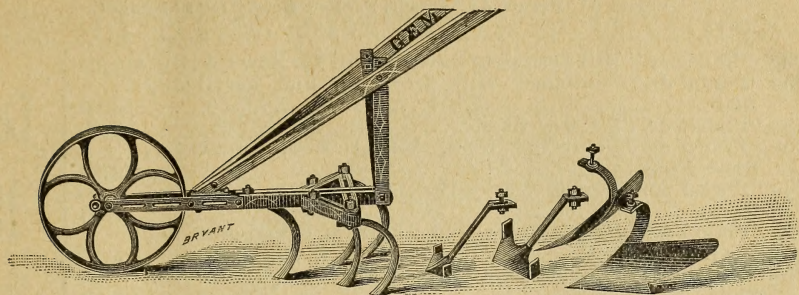
The "JEWEL" Single Wheel Hoe,

Like the Double Wheel Jewel, this tool is constructed entirely, with exception of wheel and handle, of MALLEABLE IRON and steel.

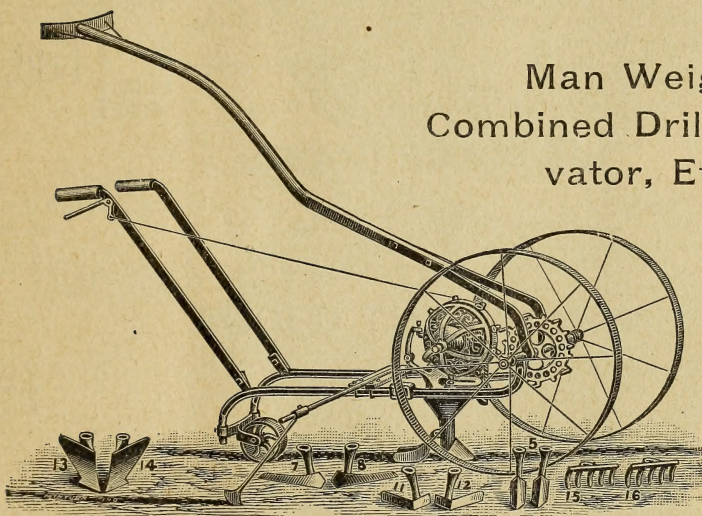
Light, strong and exceedingly handy.

As a wheel Garden Plow, none can be found to excel or equal it.

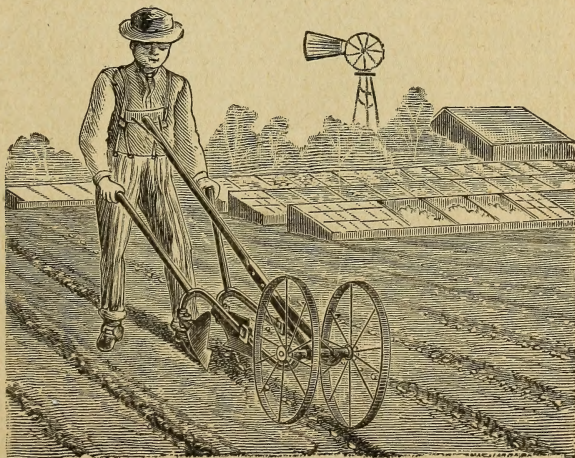
Gem of the Garden.



Man Weight
Combined Drill, Cultivator, Etc.



Man
Weight in
the
Field.



"PLANET JR." GOODS.

Prices of "Planet Jr." Goods, Packed Ready for Shipment.

	Factory Price.	Our Price.
The "Planet Jr." Hill Dropping Garden Drill for Rows or Hill.	\$12.00	} Less 15 Per Cent.
The "Planet Jr." Combined Hill Dropping and Fertilizing Drill.	18.00	
The "Planet Jr." No. 2 Drill.	9.00	
The "Planet Jr." Combined Drill, Wheel Hoe, Cultivator, Rake, Plow.	12.00	
The "Planet Jr." Double-Wheel Hoe, Cultivator, Rake and Plow.	8.00	
The "Planet Jr." Plain Double-Wheel Hoe, no attachment but one pair of Hoes.	4.50	
The "Planet Jr." Single-Wheel Hoe, Cultivator, Rake and Plow.	6.00	
The "Fire-Fly" Hand Plow.	2.50	
The "Fire-Fly" Single-Wheel Hoe, Cultivator and Plow.	5.00	
The "Planet Jr." All Steel Combined Horse Hoe and Cultivator with Lever Wheel.	12.00	
The "Planet Jr." 11 Tooth Harrow, Cultivator and Pulverizer, complete.	12.50	
The "Planet Jr." All Steel Plain Cultivator, with Wheel.	8.00	

IRON AGE GOODS.

The New Model Seed Drill.	\$ 9.00
The Jewel Double-Wheel Hoe, complete.	6.00
The Jewel Single-Wheel Hoe, complete.	5.00
The Gem of the Garden, Single-Wheel Hoe, complete.	5.60

MAN WEIGHT GOODS.

Combined Cultivator, Drill, etc.	\$12.00
Single-Wheel Hoe, etc.	6.00
Double-Wheel Hoe, etc.	8.00

MAN-WEIGHT CULTIVATOR.

[AMERICAN IMPLEMENT HERALD.]

Among new implements recently introduced none has attracted such widespread attention as the **Man-Weight Cultivator**. This useful invention marks a decided departure in the line of man power implements, such as are in general use among gardeners, truck farmers and nursery-men. Its great value even as a handy tool to have about the farm for special work, will be readily understood when its many good points are made known. It is so made and furnished with extra attachments that it can be either used as a plow, cultivator or hoe, or can have garden roller or seed drill attached, and thus afford new application for its increased man power principle. This increased man power is obtained by a movable bar attached to the axle, to which a semi-circular body-rest is attached. When the operator moves forward the natural inclination of the body and its weight directly propels the machine forward and the hands are entirely applied in guiding the machine, whether hoeing, plowing or cultivating. In this respect, work by this machine can be accomplished as readily as by horse power, and, in some instances, by its use the farmer can dispense with the horse, doing better work. This is particularly true where plants are young and it is desired to work up very close to the sides.

[PRAIRIE FARMER.]

It is not holiday fun to push for hours at a time any of the many excellent garden hoes or cultivators now manufactured; yet they are such a great improvement over the old style hoe that nothing would induce any one to go back to the old plan. It will, however, be welcome news to all who cultivate the soil to hear that their time of deliverance has arrived, and that with the **Man-Weight Cultivator** all this work, and much that has never been attempted with the hand push machines, can be done almost without work.

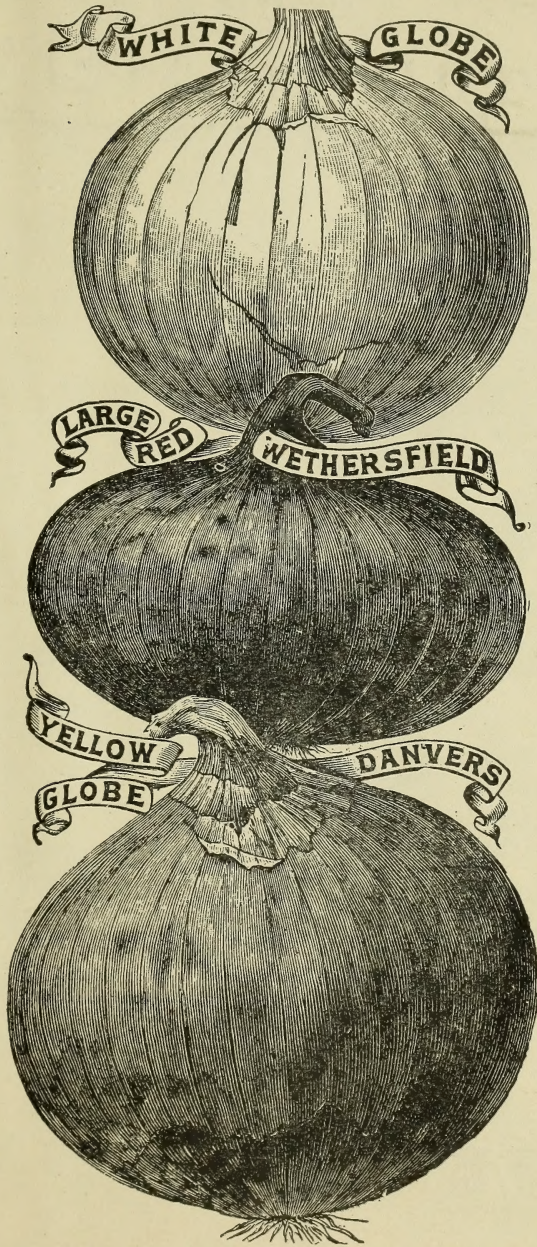
MAN vs. HORSE POWER.

[AMERICAN AGRICULTURIST.]

The leading tendency for many years has been to supplant man power by horse power, but wherever the use of horses is not feasible, it becomes of the utmost importance to utilize man power to the best advantage. This is accomplished in a remarkable degree in the **Man-Weight Hoe and Cultivator**. This implement, which is manufactured with single and double wheels, will prove a great boon to all cultivators of the soil, as it accomplishes its work in the most perfect manner not only, but does so with the least possible outlay of strength on the part of the workers.

✱ THREE STANDARD ONIONS. ✱

Write
for
Prices
on
Large
Quantities
of
Onion
Seed.
All
Our
Own
Growth.



The
Mild,
Sweet
Flavored
White
Onion.

The
Popular
Market
Onion
Seen
Everywhere.

A
Splendid
Keeper.
A
Good
Market
Onion.

SIoux CITY NURSERY AND SEED COMPANY.



SEED CATALOGUE.
SIoux CITY, Iowa.